

# THE NATIONAL PROVISIONER

JUNE 6 - 1942

Leading Publication in the Meat Packing and Allied Industries Since 1891

**SANITARY PROTECTION**

**EASY TO HANDLE**

**UNIFORMITY** (Stamp: THE JOHN C. REAR JUN 8 1942 LIBRARY)

**PERFORMANCE**

**IDENTIFIED**

**EASY TO STORE**

**READY TO USE**

**EYE APPEAL**

**PACKAGE STRENGTH**

**COMPLETE SMOKE PENETRATION**

**NOT JUST A SAUSAGE—**  
***It's a "TEE-PAKaged" Sausage!***

Check the above "TEE-PAK" features. Interpret each in what it means to you in dollars and cents: What it means in original cost, production and processing costs — What it means in savings thru package strength and sanitary protection—What it means in increased sales thru eye appeal and effective identification. You will then see why it pays to "TEE-PAKage".

Don't Just Package — "TEE-PAKage"!

**TRANSPARENT PACKAGE COMPANY, CHICAGO.**



TEE-PAK" casing is licensed under Patent No. 1919978 and other patents.

# 3 EXPERIENCED WORKERS THAT ARE ESSENTIAL IN SAUSAGE MAKING

Today, as America goes into high gear for victory, you in the packing industry must speed up the production and improve the quality of process meats and sausage products in order to help feed the vast army of civilians and military men with healthy, wholesome nutritious food. This means that every available means must be employed to insure continuous production of these energy building foods.

Our job, as manufacturers of sausage making machinery, is to supply you with the proper tools and equipment so that you can do your part better and faster.

Illustrated are three experienced Buffalo workers that are improving the quality of the product and speeding up production in plants everywhere.

**Buffalo Silent Cutters** produce a smooth, fine-textured, high-yielding emulsion free from undesirable lumps and sinews. They protect protein value, improve the quality of the finished product and increase yield. Plants report that these machines are speeding production 25 to 50%.

**Buffalo Vacuum Mixers** remove all air pockets and tiny air particles from the meat, producing a smoother, more condensed emulsion of finer quality and greatly improved color. Because the vacuum mixer removes all air, there is no place for bacterial growth to get started. This gives the product keeping qualities that heretofore were impossible to obtain.

**Buffalo Grinders** are essential in sausage making because they condition or grind the meat into small uniform pieces without mashing or heating. When this ground meat is placed into the Silent cutter, the result is a smoother emulsion of the highest quality free from small bones and tough sinews.

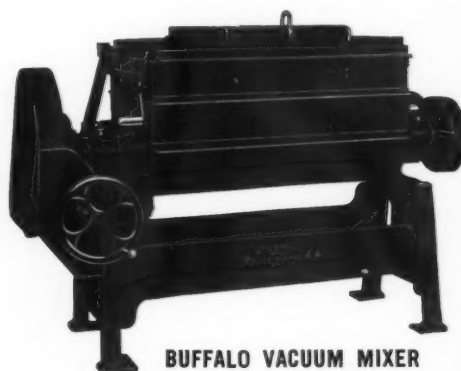
*Write for illustrated bulletins and complete details on Buffalo Machines.*

**JOHN E. SMITH'S SONS CO.**  
50 Broadway Buffalo, N. Y.

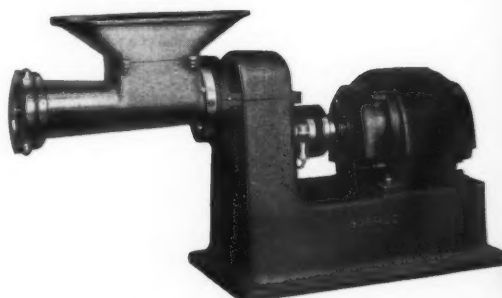
Manufacturers of a complete line of Sausage Machinery  
Sales and Service Offices in principal cities.



**BUFFALO SILENT CUTTER**



**BUFFALO VACUUM MIXER**



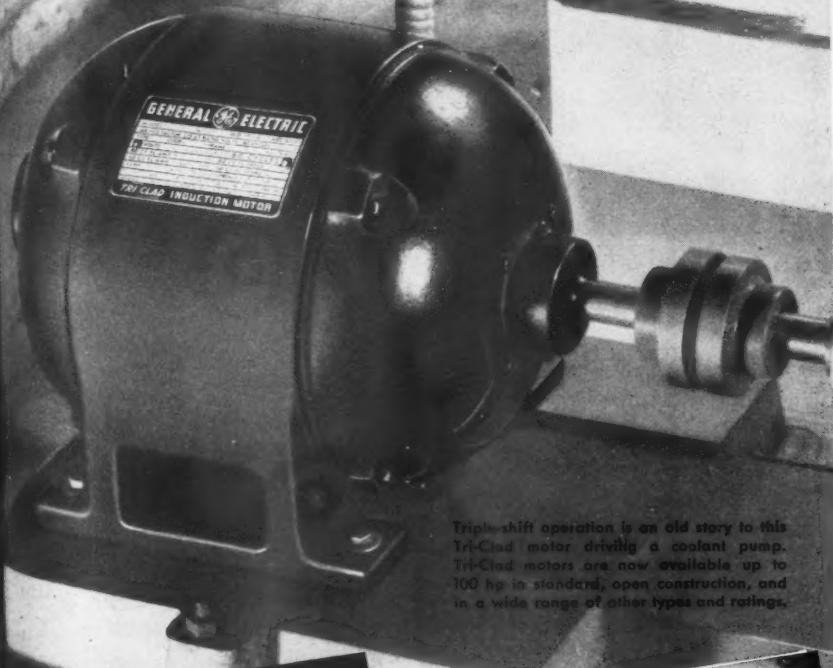
**BUFFALO HELICAL GEAR DRIVE GRINDER**



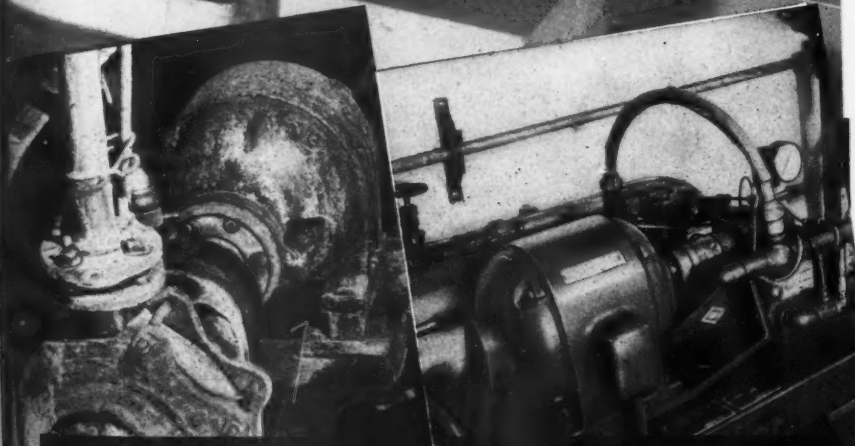
**Buffalo** QUALITY SAUSAGE MAKING MACHINE

# MORE STAYING POWER

## ON PUMPING JOBS



Triple-shift operation is an old story to this Tri-Clad motor driving a coolant pump. Tri-Clad motors are now available up to 100 hp in standard, open construction, and in a wide range of other types and ratings.



Protected. Dirt and dripping liquids are ever-present enemies of motor operation in locations like this. But the smoothly contoured, cast iron frame of this Tri-Clad motor guards it against damage.

Long-Lasting. This Tri-Clad motor is an excellent running mate for the chlorinating pump it drives. Its extra-protection features—cast iron frame, windings of Formex wire, improved bearings—are assurance of long life on important jobs.

### The extra protection of **TRI/CLAD MOTORS** REG. U.S. PAT. OFF. helps keep pumps delivering

NOW—before you buy motors—is the time to solve your pump-motor problems. Wherever continuous pumping is essential to your production—wherever pumps must operate under adverse conditions—your motors must be secure against 1) physical damage, 2) electrical breakdown, 3) operating wear and tear.

Here's where the *extra*-protection features of Tri-Clad motors will help you get the triple-shift operation you need. Their cast-iron frames and end shields exclude falling objects and dripping liquids; their windings, of Formex wire, are resistant to oil, moisture, and heat shock; their improved bearings, completely sealed in cast iron, are protected against the entry of dust and dirt. All these features add up to *extra staying power* on jobs where 24-hour production is essential.

### How to Get Motors Quicker

**USE STANDARD MOTORS.** Wherever possible, select standard, open, sleeve-bearing motors. Building fewer "specials" means faster and greater production of motors for war work.

**PLACE ORDERS EARLY.** Order the motors when you order, or plan for, the equipment they are to drive.

**SEND PROPER PRIORITY.** Be sure correct priority papers accompany your order and that the priority rating reflects the urgency of the motor's use in the war.

**CHECK G.E. for warehouse stocks.** A supply of many standard motors are kept on hand to meet urgent war needs. Perhaps the motor you want, or can use with a few simple changes, is available for immediate shipment.

General Electric, Schenectady, N. Y.



General Electric and its employees are proud of the Navy award of Excellence made to its Erie Works for the manufacture of naval ordnance.

BUILT FOR PROTECTION FIRST...TO LAST

# GENERAL ELECTRIC



# THE NATIONAL PROVISIONER

Volume 106

JUNE 6, 1942

Number 23

## Table of Contents

### NEWS HIGHLIGHTS OF THE WEEK

OPA Announces Ceiling Revisions..	13
Wartime Food Committee Formed.	34
Recent WPB and OPA Orders.....	25
ODT Postpones Delivery Order....	16
Tobin Grease Recovery System.....	14
Wholesalers View Ceiling Hardships...	26
Explaining Temporary Meat Shortages.	17
Wilson's New Birmingham Branch.....	16
Dehydrated Meat Developments.....	13
Versatile New Insulation Material.....	24
Up and Down the Meat Trail.....	19

### EDITORIAL STAFF

P. I. ALDRICH, *Editor Emeritus*

EDWARD R. SWEM, *Editor* • VAL WRIGHT, *Managing Editor*  
C. ROBERT MOULTON, *Consulting Editor* • C. B. HEINEMANN,  
JR., *Washington Correspondent*, 700 Tenth St., Northwest •  
RICHARD E. PULLIAM, *Art Editor* • R. V. SKAU, *Market Editor*  
COLIN KENNEDY, *Associate Editor*

Published weekly at 407 So. Dearborn St., Chicago, Ill., U. S. A. by The National Provisioner, Inc. Yearly subscriptions: U. S., \$3.00; Canada, \$5.00; foreign countries, \$5.00. Single copies, 25 cents. Copyright 1942 by The National Provisioner, Inc. Trade Mark registered in U. S. Patent Office. Entered as second-class matter October 8, 1919, at the post office at Chicago, Ill., under the act of March 3, 1879.

### DAILY MARKET SERVICE

(Mail and Wire)

E. T. NOLAN, *Editor*

C. H. BOWMAN, *Editor*

The National Provisioner Daily Market Service reports daily market transactions and prices on provisions, lard, tallow and greases, sausage materials, hides, cottonseed oil, Chicago hog markets, etc. For information on rates and service address The National Provisioner Daily Market Service, 407 So. Dearborn St., Chicago.

### PUBLISHED BY THE NATIONAL PROVISIONER, INC.

RICHARD von SCHRENK, *President* • ALFRED W. B. LAFFEY, *Vice President and Sales Manager* • E. O. H. CILLIS, *Vice President and Treasurer* • THOS. McERLEAN, *Secretary*



OFFICIAL ORGAN, AMERICAN MEAT INSTITUTE

## Meat and Gravy

**COMING ATTRACTIONS:** The Provisioner's maintenance series June 20 brings you a helpful article on the care of unit coolers. It will be followed by an article full of helpful maintenance pointers on rendering equipment and another on extending the service of the expeller. Remember—a definite plant maintenance program will help win the war!

★ ★ ★

From a columnist of the *New York Journal-American* comes a personal boost for U. S. Slicing Machine No. 10. This fourth estater has observed that more generous fountain lunch and restaurant owners get eight slices of ham per pound from their No. 10s. For building customer good will there is nothing like an honest-to-goodness piece of ham, served in a slice thick enough to prevent friction between the two slices of bread.

★ ★ ★

A lot of people are unhappy over the workings of the wholesale meat price ceilings. There is much sentiment for a change in base periods in view of present supply and demand conditions in the livestock trade. But one group that does not view with relish any proposals for changes consists of livestock producers. A spokesman for a group of Corn Belt cattle feeders fears that any changes, in the case of the beef ceiling, would lower live values \$1.50 to \$2.00 per cwt. This group is also opposed to Secretary Wickard's tentative proposal to increase the amount of fat removed from carcasses at packing plants. The differences between the value of the fat or tallow, as such, and what it would bring if left on the carcass, would come out of the live value of the animal, they believe.

★ ★ ★

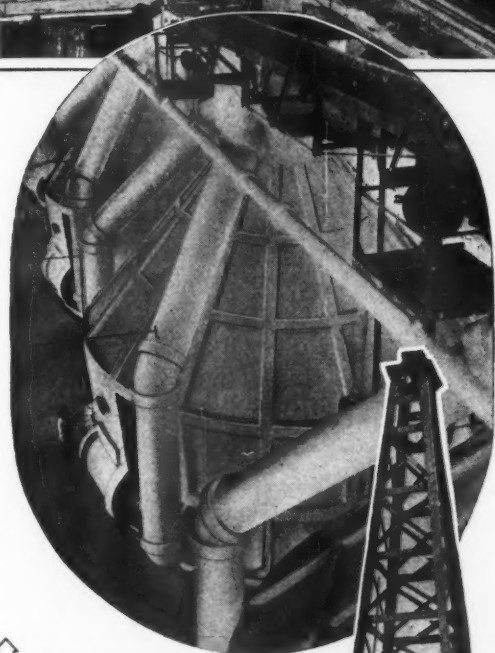
The canning of wet dog food, pioneered some 20 years ago by an Illinois concern, is going dehydrated in a big way. Practically all the prominent brands are now on the market in the dry form. Some are mixed dry but apparently the most common way of doing it is to mix them wet and then dehydrate them. One of the major problems of the war-forced change relates to appearance. To make a product that will not look too unappealing after water is added must be taken into consideration. Even though the family pooch may like it, he doesn't do the buying. One concern is adding gum guaiac, an anti-oxidant, to its dehydrated product, putting the wet food through a grinder so it emerges in cylindrical form, then drying it under low temperature. The resulting product holds a reddish-brown "meaty" color in the dehydrated form.



## Site of a Revolution!



THE WORCESTER SALT PLANT AT SILVER SPRINGS, N. Y.



### GIANT EVAPORATORS:

Worcester quadruple vacuum evaporators, the largest and most modern in the world. No wonder Worcester is America's quality salt for quality foods.

**H**ERE at Silver Springs, N. Y., in the year 1886, the entire salt industry was *revolutionized* when the Duncan brothers—founders of the Worcester Salt Company—introduced the vacuum pan method of evaporation. This new method produced a salt so pure, so even in grain, of so fine a lustre, and so rich a savor that no other salt in the world could compare.

From that day to this, Worcester has been *first choice* wherever a salt of the utmost purity is desired. Here is why:

- ① It is a *pure* salt—bitter chlorides and other impurities that would mar the flavor of your product have been removed.
- ② It is a *fine* salt—dissolves instantly and completely, and does not cake or get sticky when stored.
- ③ It is *always the same*—its quality is so standardized that uniform purity is a *certainty*.

**Worcester Salt Company, Refiners of Quality Salt for Generations. New York City, U.S.A.**

# WORCESTER SALT



**ALMOST TO CHINA!** One of the twelve giant derricks of the Worcester Salt Company. The wells are drilled nearly half a mile deep to reach one of the world's richest salt veins.

# SPICE CONSERVATION ORDER

# M-127

## AND WHAT IT MEANS TO YOU!

### OUR PART

Our company is limited to the amount of restricted seasoning we may sell. You as an Individual User are prohibited from buying or using more than the specified amounts of equal size. How to maintain production and still comply with the order is the problem.

We are anxious to help you do the best job possible in maintaining production in the face of the necessary revisions that must be made. In this connection, we have specific recommendations we can make to help you maintain your tonnage. We have also printed, at our own expense, copies of the Conservation Order and have mailed them to all our customers. Additional copies will be mailed to you upon request.

The Wm. J. Stange Company heartily concurs with the War Production Board's decision to conserve supplies of critical spices, and pledges itself to comply with the wording and spirit of the regulation to the fullest extent.

Your ability to use spices or seasonings is regulated by this Conservation Order. For your own protection, we urge that you familiarize yourself with this order. Briefly listed below are the things you can and cannot do under terms of this regulation.

YOU CANNOT accept delivery, resell, or use more Black Pepper, nor more than 75% as much Pimento (allspice), Cassia (cinnamon), Cloves, Ginger, Nutmeg, Mace or White Pepper in any quarterly period of 1942, than you did in the corresponding quarter of last year.

YOU CANNOT receive more than  $\frac{1}{3}$  of your quarterly quota in any one month.

YOU CANNOT make up at a later date your failure to order out your quota of seasoning in any month.

YOU CANNOT buy or receive any spice restricted by this order if your stock on hand exceeds a 60 day supply.

YOU CANNOT exempt from the provisions of this order any seasoning material sold under a trade name, spice oils, spice extractions or spice flavors in any form, if they contain ingredients derived from spices restricted by this order.

YOU CANNOT violate any of the provisions of this order without being liable to SEVERE PENALTIES.

YOU CAN buy restricted spice without having it charged against your quota if used for government business. Proof of such use must accompany order.

YOU CAN appeal to the War Production Board if you consider that compliance with this order would work an exceptional and unreasonable hardship upon you. Appeal can be filed on form PD-396 or by letter.

# WM. J. STANGE COMPANY

2536 W. MONROE STREET

CHICAGO, ILLINOIS

Western Branches: 1260 Sansome Street, San Francisco - 923 E. Third Street, Los Angeles

# NATURAL CASING FRANKFURTS

*Richer in*  
**VITAMINS and PROTEINS!**



## **\*PROVED BY SCIENTIFIC LABORATORY TESTS!**

Recent important tests by independent laboratories, conducted on both fresh and canned frankfurts, PROVE that frankfurts in Natural Sheep Casings have definitely greater protein content, and higher Vitamin B-1 content! In addition to these greater nutritional advantages, other tests show that Natural Casing Frankfurts show less loss of weight in cooking . . . and the protection of Natural Casings means better "keeping qualities!"

*\*Conducted by one of the nation's largest and foremost independent laboratories*

**Natural Casing Institute, Inc.**  
CHICAGO



# HELPING TO RELIEVE THE METAL SHORTAGE

**Container Industry and Du Pont Cooperate in  
Developing Fibre-Cellophane Packages  
to Replace Metal Cans for Many Products**



**P**ace-time research again steps forward in the service of the nation during time of need—this time to help American business meet the critical shortage of metal for containers.

Long before mechanized warfare had placed such a strain on our supplies of tin and steel, the container industry and the Du Pont Company had been working on ways to add the strength, the moistureproofness, vaporproofness and gas impermeability of Cellophane to fibre packages of all kinds so they could be used for a wider range of products.

Since our entry into the war, this work has been speeded up due to the sudden and increasing shortage of metals needed for our armed forces.

As a result, a number of practical methods have been developed for using Cellophane in combination with fibre

containers and boxes of various types and sizes.

These containers, of course, cannot be used for all products. For instance, they cannot handle foods processed at high heat after packing.

On the other hand, they are well adapted for packaging many products previously packed in metal, holding them satisfactorily for their usual turnover period with a sufficient factor of safety.

These new Cellophane-lined containers can be produced with the present equipment of the container industry. A number of manufacturers are now ready to supply them. We will be glad to put you in touch with them. Simply write us, describing your product, your present type of container and your current supplier.

**E. I. du Pont de Nemours & Company (Inc.)  
Cellophane Division, Wilmington, Delaware**



**CONSERVE THE THINGS AMERICA NEEDS!**

The An  
at the f  
less he  
'42 are  
tion. W  
being s  
duction  
new tra  
standar  
building  
Unit H

**A**  
AMER  
In Can



# *United* WE WORK

The American tradition for fearlessness at the front, bravery in battle, is a priceless heritage. And the brave men of '42 are nobly living up to that tradition. We are likewise proud of the spirit being shown by our men on the "production front." These men are blazing new trails of tradition — setting up new standards of co-operation and hard work, building the Industrial Fans, Blowers, Unit Heaters, Fluid Drives and Mechan-

ical Draft Equipment that have to come before the guns and bullets, tanks, trucks, ships and planes can be produced in overwhelming quantities. Much of this same equipment is going into the offensive weapons of both Army and Navy, too. We are proud to be a part of the Arsenal of Democracy . . . proud, too, that American Blower men are WORKING with all their might and main for Victory.



## AMERICAN BLOWER

AMERICAN BLOWER CORPORATION, DETROIT, MICHIGAN  
In Canada: CANADIAN SIROCCO COMPANY, LTD., Windsor, Ont.

Division of AMERICAN Radiator and "Standard" Sanitary Corporation

**"E"** We are proud that we of American Blower, through our efforts to produce quantities of vital equipment in the shortest possible time, have received the coveted Navy "E" Award for production.

# MEAT EDUCATIONAL PROGRAM

## Advance Information, Summer of 1942



**This full-color ad** in *The Saturday Evening Post* will tell a nutrition-conscious America that, summer or winter, the human body needs the nutritional essentials which are supplied by meat—and needs them every day.

It features cuts that are "naturals" for hot-weather selling. It will pay you to push them.

This summer meat story also appears in *Life*, *Good Housekeeping*, *Ladies' Home Journal* and *True Story*.



**Suggest a thrifty pot roast** to be cooked in the cool of the morning, warmed up for mealtime.

**Summer and bacon** go together. It cooks quickly, teams up with almost everything.

**Ground meats** are quick and easy to prepare, and easy on limited budgets.

**Franks** have come into their own from a nutritional standpoint. Quick and easy to prepare.

**Cold cuts** are often bought on the spur-of-the-moment. Always have a wide variety on display.



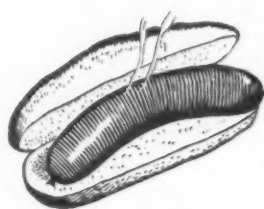
Every statement made in every advertisement of the American Meat Institute, whether addressed to the public or to professional groups, is accepted by the Council on Foods and Nutrition of the American Medical Association, as indicated by this seal.

## SUMMER MERCHANDISING IDEAS



**America likes franks**—eats five billion of 'em a year. When the ad reproduced above appears in *Life* Magazine, out June 26, it will help sell even more of them.

People in your community will see it just when they are planning meals and picnics for the Fourth of July. It's the ideal time for you to display and sell more "happy links of good nutrition" in their natural jackets.



*As sure as bread goes with butter, buns go with franks. Feature them together for quick sales.*



**Cold Cuts**—4 sausage items and 4 luncheon meats are being featured in LIFE, out August 7. Display and suggest them during this peak selling season.

### Sales Strategy for Retailers

In the coming months the shortage of tin and other packaging materials, plus government buying and rationing, is certain to bring an important change in food merchandising.

Fresh and bulk foods are going to be featured while many canned and packaged foods move into the background.

Wide-awake retailers will see this change as an ideal opportunity to increase sales and profits by merchandising and advertising their meat departments more aggressively than ever before.

The present outlook indicates that there will be plenty of meat to sell and plenty of demand, too, with all America hard at work on the victory program.

Start *now* to give meat top position in newspaper and handbill advertising . . . feature and display a greater variety of cuts . . . "talk up" the food value of meat in over-the-counter selling.

It's a real chance to build extra volume in one of the most profitable departments in any store, and additional meat volume will offset decreased volume in other departments of the market.

**AMERICAN MEAT INSTITUTE, Chicago**



*Serving  
Saving*



## This Borg-Warner Product that Conserves Vital Alloys

World War II finds IngAclad ready to conserve vital alloys in many installations where stainless service is required.

Here is a Stainless-Clad Steel that during 10 years of Peace has stood the severest tests in continuous use. So with the conservation of vital alloys so urgent in war time production, here is truly "A 10 Year Start toward Victory."

For the present, production is necessarily devoted to the essential needs of war time chemistry, war time food processing and other needs which must come first.

The service IngAclad Stainless-Clad Steel is performing today will not be forgotten. In countless installations the economies it makes possible will give it an even greater peace time acceptance.

*We also produce solid corrosion and heat-resisting alloys.*

### INGERSOLL STEEL & DISC DIVISION BORG-WARNER CORPORATION

310 South Michigan Avenue • Chicago, Illinois  
Plants: Chicago, Ill.; New Castle, Ind.; Kalamazoo, Mich.

*Unretouched photo of  
IngAclad shaving shows  
no separation of the two  
metals at any point.*



*"A  
Borg-Warner  
Product"*

INGERSOLL  
STAINLESS-CLAD STEEL

**I NEED DOZENS OF TYPES  
OF CASINGS...**

**SO  
NATURALLY  
I STICK  
TO  
ARMOUR'S!**



● Not just several—but scores of different sizes and types of casings are quickly available to you from your nearby Armour branch! That means there is an Armour's Natural Casing practically tailor-made for every product you make!

But you get more than just variety in Armour's Natural Casings . . . you get absolute uniformity as a result of Armour's rigid grading . . . also strength to resist breakage and cut shrinkage . . . and elasticity that keeps the casing clinging tightly to the meat.

We believe you'll agree after a trial that these are the finest casings you ever used. Next time you order—make it Armour's!

**For every kind  
of sausage . . .**

**There Are  
ARMOUR'S  
NATURAL CASINGS  
that are  
exactly right!**

**ARMOUR'S NATURAL CASINGS**

## OPA Revises Government and Lard Ceilings; Works on Beef Maximums

**T**WO important changes were made in the meat industry price ceiling structure this week by the Office of Price Administration—specific prices were established for frozen boneless beef and certain canned meat items sold to the FSCC and armed forces (see page 34), while the maximum on refined lard was reduced and ceilings on various types of semi-processed lard were increased (see page 33).

Having thus added two more patches to the ceiling under which meat packers are expected to operate, OPA officials held conferences with representatives of the meat packing industry, meat retailers, meat wholesalers and livestock producers to consider plans for possible revision of price ceilings on beef and veal.

It is reported that retail organizations urged that: 1) Meat packers be required to use the weighted average wholesale price received for each grade of beef and veal in March, 1942; 2) Ceiling prices to the armed forces should be no higher than ceilings in regular domestic trade. Retailers claim that wholesale prices of beef and veal products they are now purchasing are higher than the prices at which they bought in March, and that some adjustment must be made.

It is understood that livestock producer representatives have suggested that: 1) Ceiling prices on wholesale items should be removed, but retail maximums retained; 2) Inequities to retailers be repaired by revising retail maximums.

### Another Base Considered

OPA has been considering elimination of the "highest price" of March as the basis for beef and veal ceilings in favor of a weighted average wholesale price received for each class and grade of beef and veal during March. At the meetings this week it is understood that OPA officials favored some form of the average price plan; they hope to work out a regulation which would establish ceilings on wholesale beef and veal near average March levels. In doing this, either an average of a certain percentage of the volume by classes or grades, or a period such as the last two weeks of March, might be used in calculating the average prices.

Packing industry representatives have held from the first that it would be very difficult to determine the weighted average price of each class and grade of beef and veal. They have

held that the problem is one of whether retail ceilings will have to be raised or prices to livestock producers lowered. Neither of these alternatives is popular with OPA.

Excitement has largely subsided over local and temporary shortages of meat

### Early Demand Seen for Dehydrated Meats

Processes for dehydrating meat for wartime uses now have been developed, the American Meat Institute announced this week. The processes were devised at the request of the United States government, which is expected to be in the market shortly for quantities of both dehydrated beef and pork for shipment under the lend-lease law to nations at war with the Axis. American armed forces abroad also may require the products for emergency uses on land or sea.

Dehydrated meats are approximately 55 per cent pure protein. Also, they are natural sources of significant quantities of the B vitamins, iron, phosphorus and copper, all of which are nutritional essentials.

Many weeks of intensive work by research laboratories of meat packing companies, the American Meat Institute and the U. S. Department of Agriculture were required to develop the processes. These involve grinding, pre-cooking, and drying in air dryers or vacuum. Drying temperatures are far below the boiling point of water.

In addition to supplying nourishing, strength-building food, these products will help greatly in the conservation of shipping space and, because of their small bulk, may be transported with great ease on their arrival at foreign ports.

When "reconstituted" by the simple addition of water, the meats may be made into meat loaves, stews, soups, patties, and, in fact, in practically any way ground meat is used. The dishes made with these products are tasty and flavorful. In an emergency the beef or pork, which are in flakes, may be eaten without any preparation to provide energy and satisfy hunger.

which cropped up at Boston, Providence, New York and other Eastern points late in May. However, some packers and branch houses report that supplies are still somewhat lean. Because such shortages may recur during 1942, the American Meat Institute this week issued a statement explaining the situation to packer salesmen. It will be found on page 17.

Following the statement by Price Administrator Leon Henderson last week cautioning the industry against evasion of the General Maximum Price Regulation, Richard Bean, food price executive in the regional office of OPA at New York, warned that if packers insist on sending their scarce cuts to the territory where they have the highest ceiling, OPA will have to consider rationing meat.

He also charged that some attempts have been made to charge identical prices in the wholesale market for one hindquarter, 10 hindquarters and 50 hindquarters, in direct violation of the provision of the regulation which requires that customary discount bases should not be changed. He asserted that it has been the usual practice to charge lower prices for larger quantities and these lower prices must be maintained. Purchasers may be, for example, classed as retailers, but they are in different classes if they buy in different quantities, Mr. Bean said.

### Industry Attitude Criticised

Kenneth Galbraith, deputy price administrator of OPA, declared in Atlanta last weekend that "some part of the packing industry" has made "the worst" record in complying with the spirit and purpose of price regulation. "It is the only major industry which can be so described," Dr. Galbraith said. "I don't want to go into detail now, but OPA is very much interested in this situation. We are expecting a very considerable improvement."

The OPA denied petitions of six packing companies seeking relief from ceiling prices established under temporary maximum price regulation No. 8 controlling dressed hogs and wholesale pork cuts.

Companies affected were the Great Falls Meat Co. of Great Falls, Mont.; Weil Packing Co. of Evansville, Ind.; Austin Packing Co., Inc., of Austin, Ind.; Winchester Packing Co., of Hutchinson, Kan.; Stock Yards Packing Co., Inc., of Chicago, and the Nuckolls Packing Co. of Pueblo, Colo.

It is believed desirable that packers continue to petition for relief and adjustment in spite of the fact that some appeals have been rejected. Petitioners should follow the procedure outlined in sections 38, 39 and 12 of OPA procedural regulation No. 1.

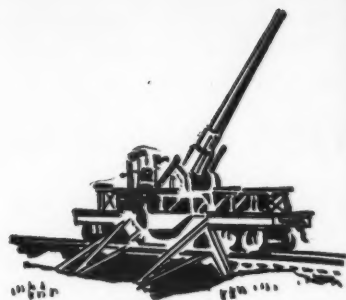
(Continued on page 33.)



# TOBIN'S GREASE RECOVERY SYSTEM AIDS WAR EFFORT



By H. K. GILLMAN, Mechanical Supervisor, Tobin Packing Co.  
and B. K. HARTMAN, Engineer, Link-Belt Co.



**W**HEN Japanese bombs fell on Hawaii on December 7, 1941, it marked the beginning in this country of the greatest acceleration in industrial activity the world has ever known. Many pressing shortages of raw materials immediately became acute and any means of conserving vital basic substances was instantly adopted as a matter of patriotic duty, if for no other reason.

Early in 1942, coincidental with the nationwide accent on conservation of raw materials, Tobin Packing Co., Ft. Dodge, Ia., placed a grease recovery installation in operation. The recovery of grease, previously lost in the liquid wastes from this pork packing plant, is important in the manufacture of munitions. Before the new recovery plant was placed in service, some effort was devoted to retaining by-product grease and fats within the packing plant, but the liquid wastes were not subjected to any grease reclaiming process other than passing them through the conventional type catch basin.

It was apparent to the management early in 1941 that increased demand for fats would make it profitable to reclaim grease which was then escaping in the waste waters. Accordingly, F. M. Tobin and Ft. Dodge authorities, who were interested because of the reduction in load on the municipal sewage treatment plant, sought the services of the Buell and Winter Engineering Co., Sioux City, Ia., as consultants in design and construction of the new facilities. The project, in-

cluding building, grease recovery and rendering facilities, piping, electrical work, driveways and parking lots, cost \$70,000.

The entire installation, including rendering tanks, is housed in a new reinforced concrete structure 103 ft. long and 36 ft. wide. All equipment and facilities actually used in intercepting and removing the grease are located below grade. Part of the concrete roof slab which covers the grease recovery room also forms the floor of a building affording storage space for miscellaneous materials. This surmounting building is of concrete and brick tile construction; access to the grease interceptor is by stairway from the interior.

Wastes flowing from the main plant are carried in a 24-in. diameter pipe to the grease interceptor building, where they discharge into a concrete channel leading to a mechanical comminutor. This device intercepts all solids large enough to clog pumps or pipe lines and automatically cuts them into smaller

particles while they remain submerged in the flow.

The balance of the wastes entering the recovery system emanate from the gut hasher and the meat processing plant. These are smaller in volume than the main plant wastes and are combined for treatment in the grease interceptor. They flow to the grease building through an 8-in. pipe and pass directly into the separating tank without screening or other pre-treatment, since they contain no solids which might clog pumps or other equipment.

The grease separating tank occupies almost the full length of the building, the unoccupied portion being taken up by the rendering tanks and flow measuring flume. The concrete intercepting tank is 87 ft. 2 in. long by 20 ft. wide, and is divided into three successive sections by concrete baffles extending across the tank.

The first section, 18 ft. long, receives the combined gut hasher and meat processing plant wastes. The baffle marking the end of this section also

## SEPARATOR VIEWS IN TOBIN INSTALLATION

1.—General side view of grease separating tank (at left) with well containing grease pump in right foreground.

2.—View of second grease skimming section, looking down length of separating tank toward rendering tanks. It is in this section that grease is separated from main plant waste. The first section (for handling gut hasher and meat processing grease) is not shown in accompanying illustrations.

3.—Gut hasher and meat processing grease just before going into grease trough in first section of the interceptor.

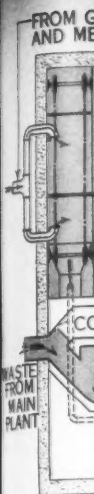
4.—Grease being conveyed to discharge end (grease trough) of second grease skimming section.

5.—View of air diffuser unit shown with the tank drained of water. Tubes on diffuser (at bottom of L-shaped pipes) are made of porous material.

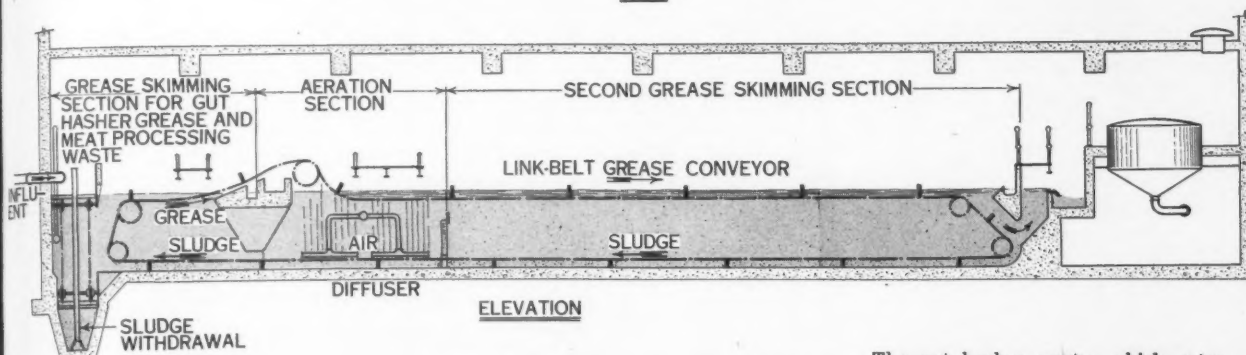
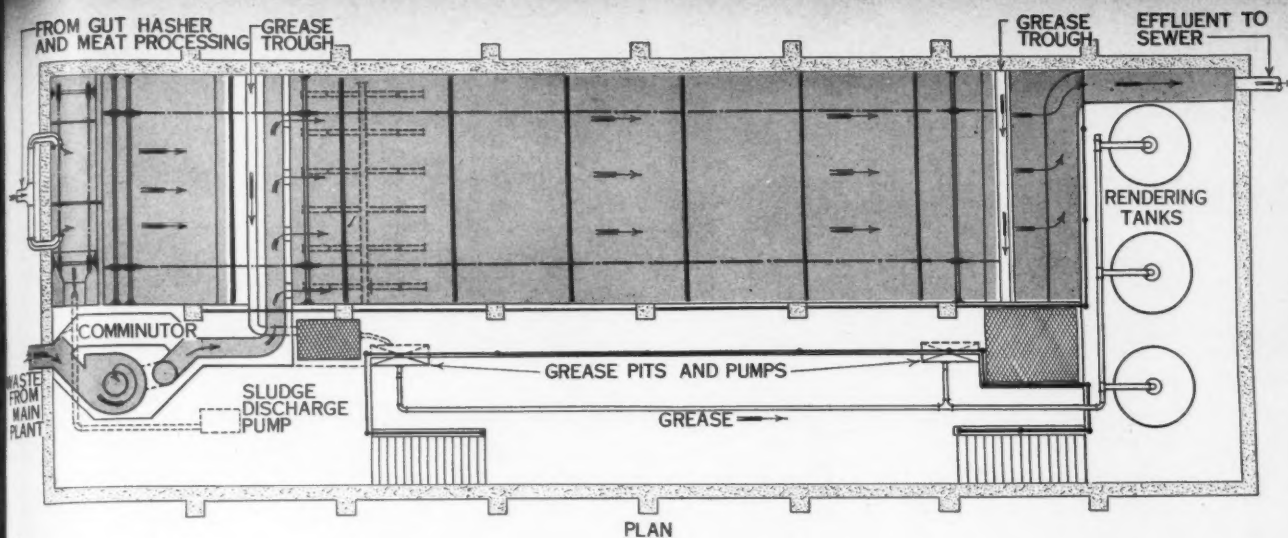
1.



2.



serve  
trough  
this  
pit a  
The  
separ  
as th  
being  
this  
plant  
chan  
the e  
mixe  
pass  
tion.  
Th  
the s  
2 in.



serves to support a grease receiving trough extending across the tank at this point and emptying to a grease pit adjacent to the tank.

The second section of the main grease separating tank is 15 ft. long and serves as the aeration section for all wastes being treated for grease removal. Into this section the flow from the main plant is introduced from an influent channel projecting across the tank at the end of the first compartment and mixes with liquid which has already passed through the first skimming section.

The third and final section into which the separating tank is divided is 54 ft. 2 in. long. It serves as the final skim-

ming and settling compartment for all flow being treated. At the outlet end of this section, another grease trough is located which, in turn, discharges into a grease pit adjacent to the main tank. The trough is supported above the surface of the liquid by a baffle under which all the flow must pass before leaving the tank, preventing the escape of floating material in the effluent.

The water level in the entire tank is maintained by a weir across the end of the tank back of the last baffle. The effluent discharges over this weir into a channel leading to the rate of flow measuring flume, from which it is conducted to the lift station and pumped to the municipal sewage works.

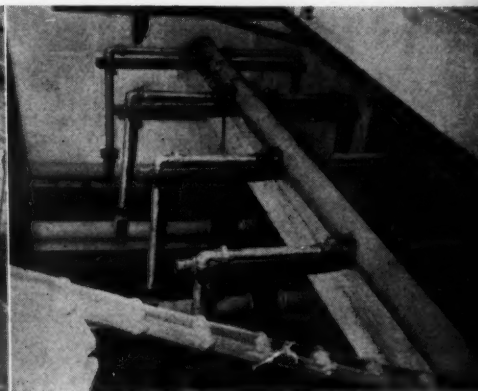
The gut hasher wastes which enter the first compartment are settled there and a part of the contained grease separates and floats to the surface. The liquid then enters the aeration zone in the second section and is violently agitated to separate additional grease and fats from the liquid and solids which hold them. Following aeration, the waste passes through the final, relatively quiescent zone, in which the liberated grease floats to the surface as a froth while the solids settle.

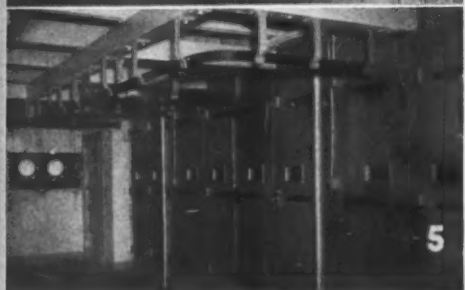
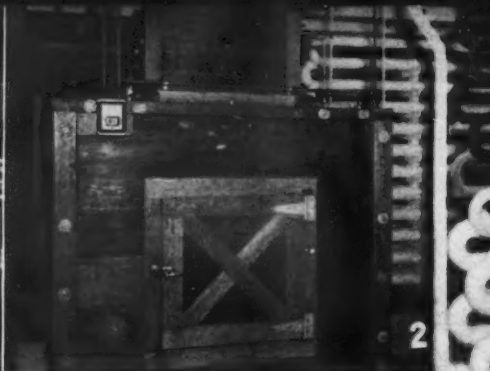
Flow from the main plant does not undergo the pre-settling and grease separating period in the first compartment, but is first subjected to aeration. The gut hasher and meat processing wastes are given preliminary

(Continued on page 35.)

4.

5.





## Wilson's New Birmingham Branch

**I**T WAS a big event when Wilson & Co. opened its new ultra-modern branch house in Birmingham, Ala., on May 24. George Rector, famous restaurateur and food consultant to the company, was on hand for the occasion, as well as Don Smith, advertising manager, and other Wilson officials. Among the several thousand persons who attended the public opening of the branch were the mayor of Birmingham and the governor of Alabama.

Ground floor of the structure is given over largely to offices and sales coolers. An inter-communicating system permits easy assembly of orders from the various departments. Orders are assembled into numbered bins in the lobby, where they may be picked up by customers on directions from the cashier. The second floor is given over largely to manufacturing.

Machinery room, located in basement, includes a Kewanee boiler, fed by a Detroit stoker, which with automatic controls provides processing steam and handles the heating requirements of the unit. Three Vilter compressors provide refrigeration of the direct expansion type to all coolers and freezers.

The accompanying illustrations, taken during the opening festivities, include:

- 1.—Wilson & Co.'s famous Clydesdale six-horse team, with view of the building.
- 2.—Vilter Pak-Icer, located inside one of the coolers, handles crushed ice requirements.
- 3.—With characteristic smile and gesture, George Rector (right), Wilson food consultant, expounds the virtues of Tender Made ham to W. W. McLeod, branch manager, and Sue Scattergood, food editor of the *Birmingham News*.
- 4.—Display of product attractively arranged for the grand opening.
- 5.—A row of air-conditioned smokehouses. The houses are equipped with Niagara blowers and Powers automatic controls.

### O.D.T. Postpones Order Requiring 75 per Cent Load on Return Runs

Postponement until July 1 of the ODT order prohibiting operation of trucks unless loaded to 75 per cent of capacity on return hauls is the latest word from Joseph B. Eastman, Director of Defense Transportation. The ODT chief points out this does not mean relaxation of the drive to conserve rubber and trucks for successful prosecution of the war. The move is intended to give carriers extra time to solve the complex problem of near-capacity backhauls. Until July 1, over-the-road deliveries may accordingly be made without return loads. Also postponed until July 1 are the orders affecting the mileage reduction of trucks especially equipped to haul bulk liquids.

So far, there has been no change in the status of packer refrigerator trucks under the backhaul order. However, a packer committee has been meeting with ODT officials in Washington seeking modification of this clause. It is pointed out that because of the special

nature of the equipment for meat hauling, it is not suited for many types of cargoes. For sanitary and other reasons the refrigerator equipment might be impaired for its original use.

There is a possibility that the order, as applied to refrigerator trucks, may be modified to a straight reduction in mileage, or that packers may be given a choice of 75 per cent return loads where available, or the mileage reduction where loads cannot be secured.

Under new ODT orders, driver-salesmen are put under the same rules as local delivery services, effective immediately. However, many packers and sausage makers already have interpreted the old order as applying to driver-salesmen routes and curtailments in mileage and delivery service already are in effect. A change has been made in local delivery regulations by extending the jurisdiction of the order to 25 miles beyond corporate limits.

Also on the list for probable modification are ODT orders affecting transportation of livestock from farms to packing plants or markets. It is not likely that livestock truck haulers will be forced to operate under the 75 per cent return haul regulations because of the need for a steady flow of stock to

processors. However, it looks as if the ODT will insist on full loads to market, rather than a few head at a time, and that attempts will be made to concentrate livestock supplies in the country so that truckers will not be forced to do extra driving to pick up odd head.

In the meantime all 48 states have waived local laws and regulations regarding motor truck transportation, it has been announced by the Department of Commerce.

### Congress Approves War Extension of Inspection

After the Senate had passed House Joint Resolution 315, authorizing the Secretary of Agriculture to provide federal meat inspection in intrastate establishments during the war, the amended measure was returned to the House and approved there late this week. The resolution which Congress has adopted is the same as that published in *THE NATIONAL PROVISIONER* of May 30, page 11, except for an amendment providing that war service appointments may be made by the Secretary of Agriculture without regard to the Civil Service Act.



## Packer-C.I.O. Dispute Is Given to War Labor Board

Labor disputes involving approximately 30,000 packinghouse workers in plants of Cudahy Packing Co., Swift & Company and Wilson & Co. have been certified to the National War Labor Board by the U. S. Department of Labor. The disputes between the packers and the C.I.O. Packinghouse Workers Organizing Committee involve union demands for a 20-cent an hour wage increase and changes in hours and working conditions.

A 20-cent increase would bring the basic unskilled rate at Chicago to 92½¢ per hour for days and \$1.02½¢ for nights, and the top rate for skilled labor to \$1.80 for days and \$1.90 for nights.

The National War Labor Board has not set a date for hearings. The C.I.O. and three smaller packing companies in the Chicago area are involved in another contest before the NWLB over contracts which the union violated but is seeking to have reinstated.

### SIoux CITY INDICTMENTS

Charged with "conspiracy to share receipts on hog sales from the Sioux City livestock market," three packers and three officials of the firms have been indicted by a federal grand jury at Sioux City for violation of the Sherman anti-trust law. They are Armour and Company, the Cudahy Packing Co. and Swift & Company. Officials included in the charges are men in charge of hog buying for the firms.

The companies are alleged to have divided hog sales, with Armour and Cudahy receiving 40 per cent and Swift 20 per cent, and of "alternating in a practice of staying out of the hog purchasing market on Saturday and with a refusal to purchase hogs from time to time until a lagging defendant had caught up to its allotted percentage."

### "Competition Suppressed"

The indictment declares that the effect of the alleged conspiracy was to "suppress competition in purchase and sale of hogs and to prevent formation of hog prices in the Sioux City market under free competitive bidding."

At Oklahoma City, a further delay of 30 days has been given in one of the marketing cases against Armour and Company and Wilson & Company. A grand jury indictment was returned against the firms October 19. A demurrer was filed by the companies labeling the indictment as vague, indefinite and uncertain, and asking that it be quashed. The government's reply was filed recently and the companies given 30 days to file a new answer by Edgar S. Vaughn, federal district judge.

Watch Classified page for good men.

## How to Explain Temporary Shortages

**T**EMPORARY and local meat shortages which have occurred recently in some sections of the United States were explained to packer salesmen this week in the following statement issued by the American Meat Institute. The Institute points out that it is highly important that packer salesmen make every possible effort to pass on this information to their retailer customers so that the latter, in turn, may be able intelligently to answer complaints on the part of consumers. The statement by the Institute follows:

*"The retailers and consumers we serve are entitled to an explanation of the shortages of beef which have occurred recently here and there, becoming fairly acute in the amount available for sale during the weeks ending May 16 and May 23.*

*"The number of cattle dressed, as reported by the government, at 27 leading market centers (which is typical of the total for the entire country) has been as follows:*

Week ending	1942	Per cent change from week of May 2
May 2	169,538 head	.....
May 9	131,881 head	-22 (decrease)
May 16	139,455 head	-18 (decrease)
May 23	163,744 head	- 3 (decrease)
May 30	195,187 head	+15 (increase)

*"It will be noted that the shortage of beef for the trade in the above mentioned weeks was caused by the rather severe decline in the number of cattle dressed during the weeks ending May 9 and May 16. The decline naturally was caused by a decrease in receipts for those weeks (May 9 and May 16). The decrease in receipts, we believe, was caused to a considerable extent by confusion on the part of shippers of livestock in anticipation of the effect of ceilings on meat.*

*"It so happened that during this same period the Army and Navy required increased quantities of beef. Of course, we all want to take care of their requirements first . . . and coming when it did the filling of Army and Navy requirements naturally decreased the supplies available for the civilian trade.*

*"It will be noted that the number of cattle dressed during the weeks ending May 23 and May 30 increased considerably, and this has eased the situation.*

*"We are hopeful that receipts now will be in more adequate quantities and that the industry will not run into as severe a situation again. However, this is not completely predictable, and there still may be occasions when shortages will develop in certain weeks. We are sure, however, that all affected will realize the necessity for first taking care of Army and Navy requirements and Federal Surplus Commodities Corporation purchases—the latter for lend-lease purposes. Indications are that these requirements will continue to be substantial. (FSCC requirements, however, are principally for pork.)*

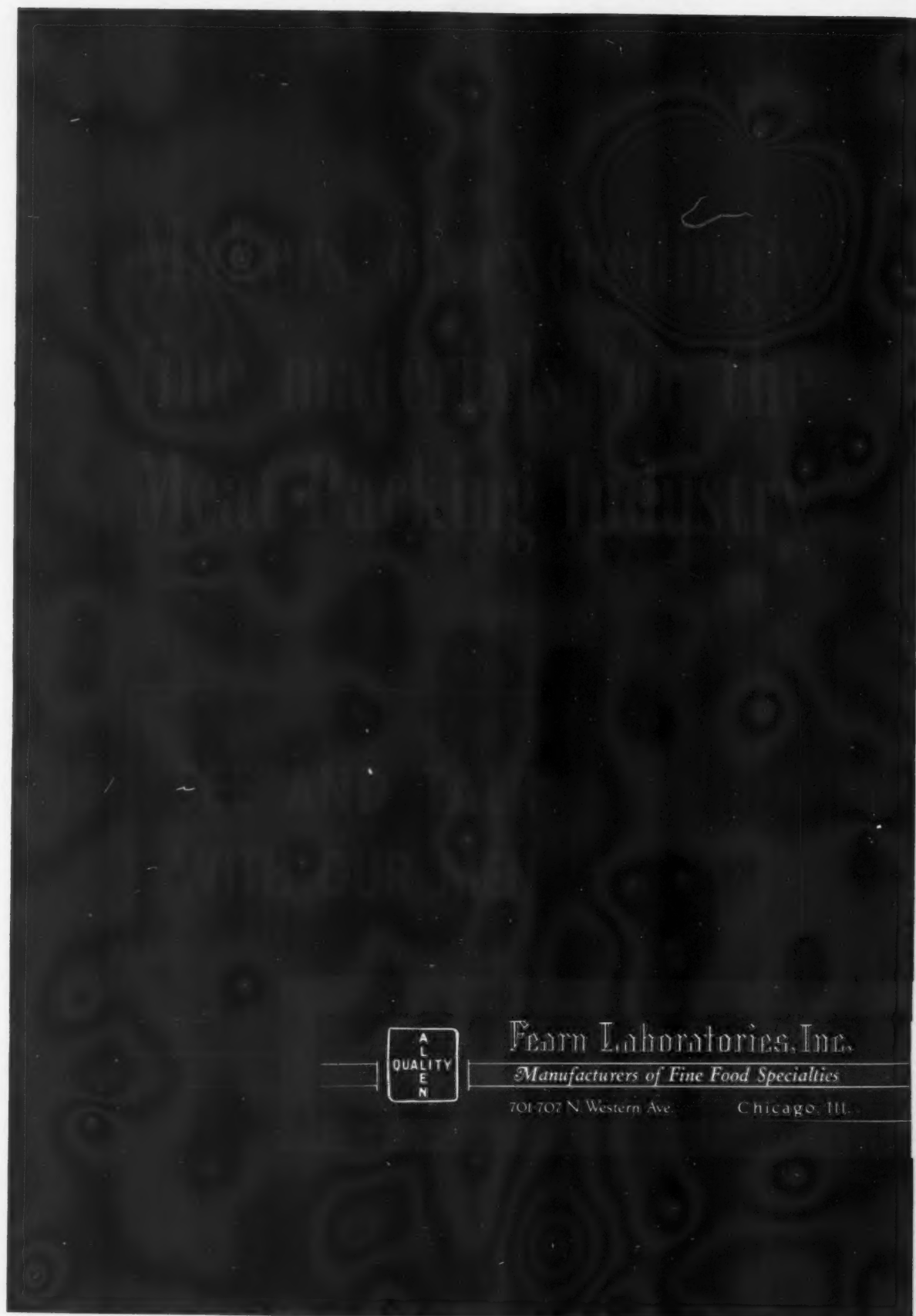
*"In regard to the fresh pork situation:*

*"There has been some shortage of fresh pork for the civilian trade, and it is quite possible that this may continue to some extent during the summer. Where the retailer temporarily may be short of certain cuts—for instance, pork chops—consumers may be encouraged to buy other pork cuts that are available—whatever may be available at the moment. All cuts are good meat—and all contain the same essential nutrients. Encouraging consumers to diversify in their selection of pork cuts is just an example and similar advice may be desirable at times with respect to beef, lamb, veal and sausage products.*

*"The total supply of livestock in the country is not small. We expect very large increases in the volume of pork this coming fall and winter and good supplies of beef and sheep and lambs—equalling or exceeding any in recent history. So we expect an easing of the supply problem in meats this fall and winter as, all things considered, there is a very liberal supply of livestock in the country.*

*"While we may have temporary periods of supply problems during the summer, we are sure that if the retailers and consumers understand the causes, as outlined, they will be helpful and tolerant in these situations as they arise—weekly or monthly—and that they will be fully in accord with the policy of giving preference and the very best possible service to our Army and Navy and the Federal Surplus Commodities Corporation, which, under the lend-lease law, is shipping out of the country large quantities of pork products—principally to England and some of her possessions and Russia. This essential food is being used to feed the armies, navies and civilian populations.*

*"We think it important that the retailers understand these fundamental problems, and that consumers also are informed, as far as practicable. It is urged that consumers have these explanations given to them by retailers when they make inquiries, instead of being given no fundamental answers."*



**Fearn Laboratories, Inc.**

*Manufacturers of Fine Food Specialties*

701-707 N. Western Ave. Chicago, Ill.

**Fred**

**E**

Fre  
The  
found  
ing C



**FR**

came  
sausa  
Krey  
pany,  
years

**Rich**

**N**

The  
TIONA  
nounc  
Schre  
ex e  
presic  
dent  
ration  
ceeds  
drich,  
duties  
on  
1940.  
retain  
editor

Ele  
von S  
post  
compl  
lishin  
grand  
J. H.  
ation  
pione  
tor o  
April,  
tion,  
portar

Ott  
Alma  
of the  
dency  
with  
timely

**The N**

# Up and down the MEAT TRAIL

## Fred Krey, St. Louis Meat Executive, Succumbs at 76

Fred Krey is dead.

The 76-year-old St. Louis packer, co-founder and president of the Krey Packing Co., succumbed at his home in Richmond Heights, St. Louis county, on the afternoon of May 31, following a year of ill health. Death was ascribed to a streptococcal infection.



FRED KREY

A native of Germany, Fred Krey was 13 years of age when he arrived in the United States. His first contact with the industry in which he was later to rise to prominence came at the age of 16, when he peddled sausage in a chip basket. In 1882, Mr. Krey and his father founded the company, which he headed for the past 60 years. The business grew steadily, and

in 1896, the company was incorporated with a capital of \$50,000.

Mr. Krey's energy and enterprise won him numerous important positions, but he retained the common touch which endeared him to those who knew him. A director of the Dubuque (Ia.) Packing Co. and other business concerns, and a former president of the old American Meat Packers' Association, he was never too busy to pass on a friendly greeting, an encouraging word. "Any person coming to his office on a legitimate errand," writes an admiring employee, "was received with kindness and consideration."

A confirmed traveler, Mr. Krey had spent much of his time in recent years visiting virtually every corner of the globe. In 1938, he and Mrs. Krey, the former Anna Strotjost, celebrated their golden wedding anniversary as a gala occasion.

The deceased packer is survived by the widow, four daughters and a son, John F. Krey, vice president and general manager of the organization. Funeral services were held on June 3 at Little Flower Catholic Church, with burial in Calvary cemetery.

## Personalities and Events Of the Week

Following a long illness, Joseph Herman Falter, 52, president of the Herman Falter Packing Co., Columbus, O., passed away May 31 in Grant hospital there. Mr. Falter became president of the packing concern following the death of his father, the late Herman Falter. He was a member of the German Butchers' association and the Buckeye Fishing club. Interment was in St. Joseph's cemetery.

Toth Packing Co., Youngstown, O., sustained damages amounting to several thousand dollars in a recent fire at the plant.

Taormina Corporation is building a \$50,000 meat processing plant at Donna, Tex.

H. R. Knutson has been named manager of the Ft. Wayne, Ind., branch of Swift & Company. He succeeds T. R. Lynch, who was transferred to another post.

When Raymond F. Gerrity, sr., a department head at the Kansas City plant of Wilson & Co., addressed a graduating class of student pilots at Kelley Field, Tex., on May 20, he could take special pride in the fact that his son, Raymond, jr., was among the young men in the class to win their wings and commissions in the Army Air Force. To top off the occasion, young Gerrity was married to Miss Anna Melia of K. C. after the graduation exercises. All in all, it was a day to be remembered for the Gerrity family.

Andrew C. Oates, for 24 years affiliated with the Swift & Henry livestock commission firm at Kansas City, passed away unexpectedly on May 21 at St. Mary's hospital there.

Robert J. Digman, 57, inspector for the Bureau of Animal Industry in Milwaukee, died of a heart attack on May 31 while en route from his cottage at Flambeau.

The firm of Charles A. Diehl & Son has been established to deal in wholesale and retail meats at 191 Franklin st., Secaucus, N. J. Charles A. Diehl, sr., and Charles A. Diehl, jr., are operators of the business.

Binghamton Sausage Co., Binghamton, Mass., owned and operated by Mrs. Martha Gruschwitz, has moved to its new location south of the former place of business. The new quarters contain about 25,000 ft. of floor space and will enable the company to keep pace with the demand for its popular Honey Gee meat products.

Two of the four sons of Andrew E.

## Richard von Schrenk Named New Provisioner President

The board of directors of THE NATIONAL PROVISIONER, INC., has announced the election of Richard von Schrenk, formerly executive vice president, as president of the corporation. He succeeds Paul I. Aldrich, whose active duties terminated on February 1, 1940. Mr. Aldrich retains the title of editor emeritus.

Elevation of Mr. von Schrenk to the post of president completes a publishing cycle. His grandfather, Dr. J. H. Senner, after five years of association with the publication during its pioneering period, became sole proprietor of THE NATIONAL PROVISIONER in April, 1898. During his term of direction, the publication witnessed an important period of growth and service.

Otto von Schrenk, who married Miss Alma Senner in 1906, became secretary of the magazine, advancing to the presidency in 1919. This position he filled with characteristic vigor until his untimely death in 1932. Although his

varied business interests and social and philanthropic work made it impossible for him to devote all his time to the magazine, Mr. von Schrenk took a deep interest in the progress of the meat packing industry. As friend and confidant of many meat trade executives, he was a regular attendant at packers' conventions.

Elevation of his son, Richard, to presidency of THE NATIONAL PROVISIONER re-emphasizes the stability of direction and policy which has characterized the publication since the appearance of its first issue in April, 1891—more than a half-century ago.

Mr. von Schrenk, who enjoys a broad acquaintance in the trade, perceives the industry's problems from a variety of viewpoints, having had supervision of THE NATIONAL PROVISIONER DAILY MARKET SERVICE as well as the weekly magazine. He has a background of more than six years' active participation in all phases of the publication's operations and services, including his appointment as assistant to the president in February, 1939, and his more recent position as executive vice president.

Accepting as a sacred trust the obligations which tradition imposes upon him, he enters upon his new duties with a mature conception of the industry's past and present achievements, coupled with a confident belief that it can and will successfully meet the challenge of the future.



R. VON SCHRENK



Nelson, president, Adolf Gobel, Inc., Brooklyn, N. Y., are in the U. S. armed forces. Robert Thompson is in the Air Corps at Mission, Tex., while Richard Andrew, formerly general manager of C. Lehmann Packing Co., Brooklyn, N. Y., is with the Air Corps at Miami, Florida.

Clarence Kohn, president, Emil Kohn, Inc., and his brother, Elmer Kohn, president, Lincoln Farms Product Co., both of New York, are vacationing in Canada.

Board of Trade Post 304 of the American Legion paid honor to the Grand Army of the Republic in a pre-Memorial day program staged at 1:30 p. m. in the Chicago Board of Trade exchange hall on May 29. Philip R. O'Brien, president of the board, Peter B. Carey, past president, and government and military officials were among the scheduled speakers on the program.

Henry F. Lichtman, eastern sales manager for the Rose Packing Co., spent a recent weekend in Chicago with Gregory V. and William A. Rose, Chicago packer executives. He was accompanied by his wife and daughter.

May marked the twenty-ninth anniversary of Abraham Bros. Packing Co., Memphis, Tenn. The company, which has two plants in Memphis, is rated as the largest independent meat packing organization in the Mid-South.

On account of ODT delivery regulations, Frank W. Pfordt reports that A. L. Brahm Co., Pittsburgh, Pa., which four years ago replaced horse-and-wagon delivery with trucks, will revert to horse-drawn delivery on two downtown routes so patrons may receive their regular number of deliveries daily.

With three regular employees of Union Provision & Packing Co., Pittsburgh, Pa., now in different sections of government allied service, S. P. Richards of the company has assumed charge of all office work.

J. C. Stentz, vice president and director of sales for John Morrell & Co., announces the appointment of A. B. Collier as assistant director of sales.



A. B. COLLIER

Mr. Collier, now in his nineteenth year with the organization, began work as a salesman for the Sioux Falls, S. D., plant in 1924 and was stationed in Detroit, Michigan. In 1927, when Mr. Stentz moved to the Ottumwa plant as director of sales, he named Mr. Collier district sales supervisor over the eastern and southern route car divisions controlled by the Ottumwa plant. Four years later, Collier was made manager of the Philadelphia branch, a position he held until 1934, when he was transferred to Ottumwa and made sales manager in charge of the eastern and southern route car divisions.

#### BOND CITATION TO OSCAR MAYER

On behalf of the Mayer organization, Oscar G. Mayer (left), president of Oscar Mayer & Co., accepts a treasury department citation from Norman B. Collins (center), administrator of the war savings staff of the Treasury Department, in recognition of 100 per cent participation in the purchase of U. S. War Bonds by Chicago plant employees. Oscar F. Mayer (right), founder of the firm, watches the presentation.



George H. Dunlap, jr., well known Chicago packinghouse products broker, is now engaged in the brokerage business for himself in Room 1441, Utilities bldg., 327 S. La Salle st. George's numerous friends in the trade wish him the best of luck in his new enterprise.

Two veteran employees of Swift & Company, both 63 years old, passed away within a day of each other early in May. They were G. A. Kiel, head of the telegraph, telephone and cable department, who died in Chicago, and Thomas Gadsen, former head of the storage department, who died at his home near Monticello, Ga. Mr. Kiel had been with the organization 35 years, while Mr. Gadsen's term of service extended 44 years.

T. A. Miller, an official of Abraham Bros. Packing Co., Memphis, Tenn., has been named president of the Memphis Association of Credit Men.

Lesley McCreath, jr., manager, Swift & Company, Scranton, Pa., plant, has entered the Navy as a lieutenant, junior grade, and has been assigned to naval aviation.

Robert P. Cooke, representative for Kingan & Co. at Pittsburgh, Pa., has entered the Army.

E. A. Cudahy, jr., president, Cudahy Packing Co., Chicago, spent a few days in New York last week.

#### Major Brothers Plant Purchased by Hygrade

Sale of Major Bros. Packing Co., Mishawaka, Ind., to the Hygrade Food Products Corp., New York, was announced recently by Fred J. Major, former president of the company. The firm is one of the largest wholesale meat companies operating in northern Indiana and southern Michigan.

Mr. Major, A. W. Major, Laredo, Tex., Miss Ethel J. Major and Miss Marie Major, both of Mishawaka, were owners of the plant, which has been managed by Marvin B. Cone. Mr. Cone, it is announced, will continue as general manager under the new ownership.

The organization was founded by the Major brothers 45 years ago. The present plant was erected in 1930.

Henry S. Grossman, general manager of L. Kaufman Co., hide dealers and wool pullers of Los Angeles, is passing out cigars to his friends in the southern California meat trade in honor of a son born to Mrs. Grossman at the Cedars of Lebanon hospital.

Henry C. Wiebke, jr., vice president, Hugo & Wiebke, Inc., provision manufacturers of Bronx, N. Y. and president of the Meat Trade Institute, Inc., recently enlisted in the U. S. armed forces and is now in the Air Corps, stationed at Miami Beach, Fla.

Leonard G. Wagner, 61, an employee of the Pittsburgh (Pa.) Provision & Packing Co. for 40 years, passed away late last month following a heart attack. He was a life-long resident of North Side Pittsburgh.

The storage warehouse and processing plant of Armour and Company, San Antonio, Tex., were damaged by fire on May 24. Damage to the building amounted to \$10,000, and to contents, \$20,000.

Al Sampson, formerly with Superb Packing Co., is now associated with the Siegel-Weller Packing Co. of Chicago, which for years operated as a beef abattoir and is now opening a beef boning department in connection with the slaughtering business.

Paul A. Adams, 44, president, Adams Mfg. Co., Philadelphia, makers of scraple, sausage and pork products, died on May 25 in Jefferson hospital there. A prominent sportsman, he owned a stable of racing horses which competed in major circuits.

Ninety-seven per cent of the employees at the Omaha unit of Wilson & Co. have subscribed to the payroll allotment plan of war bond purchases, Solon Burkhardt, manager, announced recently. The amount pledged represents approximately 10 per cent of the company's payroll there, he said.

Monroe Falkenberg, secretary to the president of S. Oppenheimer Co., New York, since 1882, died May 24. He was associated with the company for nearly 60 years.

J. P. Ellis, carlot sales division, John Morrell & Co., New York, is spending some time at the company's plants at Ottumwa, Ia., and Sioux Falls, S. D.

## THE DESERVING P. A. IS SHOWERED WITH HERO-WORSHIP



He won his Laurels by saving with

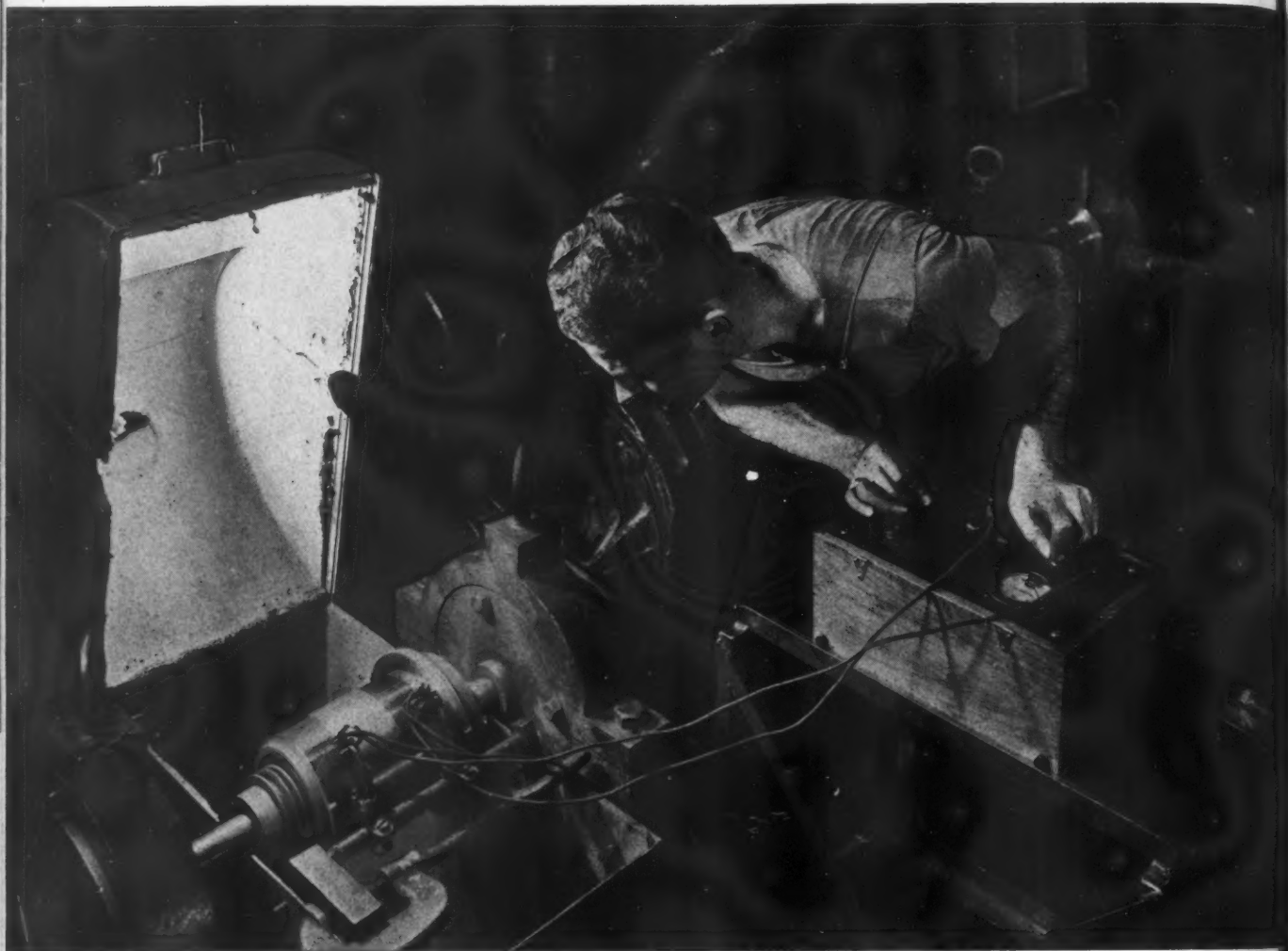
This heart-warming scene of hero-worship has probably been reenacted in the sanctum of Purchasing Agents the land over. Such homage must have a deserving objective—and it has in these money-wise buyers who make their firm's dollars and cents do full duty. Not the least part of their important job is taking advantage of the substantial savings possible with LARDBAK, the several-cents-a-pound less costly Lard and Margarine wrap.

# LARD PAK

## THE ECONOMICAL PACKER'S PAPER

**RHINELANDER PAPER COMPANY • RHINELANDER, WIS.**

# use this 4-way service



When you request copies of Maintenance Hints, your name will automatically be placed on our mailing list to receive Maintenance News.



## FREE

### HINTS ON HOW TO MAINTAIN ELECTRICAL EQUIPMENT

Continuous production depends on proper maintenance. This book will help. Thousands of maintenance men are already using it. Gives timely tips on the care and maintenance of electrical equipment. Published in two volumes. You can have both. Vol. I is wire-bound. Vol. II is loose-leaf so additional booklets can be added as released.

Fill in the coupon now and mail it today. When we receive your request your name will automatically be placed on our mailing list to receive Westinghouse Maintenance News—another free publication for maintenance men, issued periodically to give latest news on maintenance methods.

Westinghouse Elec. & Mfg. Co.,  
East Pittsburgh, Pa., Dept. 7-N  
Maintenance Sales Dept.:

Please forward copies of Maintenance Hints, Vol. I and Vol. II, and place my name on your mailing list to receive both the regular Maintenance Hints bulletins and Maintenance News.

Name \_\_\_\_\_

Title \_\_\_\_\_

Company \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_



# to keep your machines on the job

**1**

## **Renewal Parts Warehouses**

17 warehouses conveniently located throughout the country now carry an adequate stock of frequently used renewal parts.

**2**

## **District Repair Service**

33 manufacturing and repair plants are strategically located to speed repair service.

**3**

## **District Engineering Service**

Experienced engineers in every industrial district are available to help solve production problems.

**4**

## **Free Help for Maintenance Men**

Valuable information on how to keep electrical equipment on the job.

With Victory in the production line, the most important job today is to keep present equipment running at full capacity. To do this calls for better maintenance, for quick replacement of worn parts, for speedy repair work when necessary. To help you get longer life from your electrical equipment, Westinghouse is prepared to help you in these four ways:

*First*

Westinghouse has established 17 warehouses where you can obtain renewal parts quickly. Stocks on hand include those parts normally subjected to wear or burning such as contact tips, shunts, arc chutes, operating coils, armature and field coils, bearings, etc. Be sure your own stock of renewal parts is adequate to meet emergencies. When it runs low order direct from our local office.

*Second*

Westinghouse has arranged to facilitate major repair work. In addition to the 17 parts warehouses, Westinghouse has established 33 district manufacturing and repair plants. Each of these plants is equipped to repair, remodel or recondition electrical apparatus. This includes rewinding motors, generators and transformers; replacing or building up worn parts such as bearings, commutators and current collectors; reblade and reline turbines, or remodel them for other operations.

More than 4,000 employees are now serving our customers from these 33 Westinghouse district plants alone. To save time on repair service, call our local office.

*Third*

Experienced engineers are available at every Westinghouse office to help you with your electrical and production problems. These men are constantly working with plant engineers in all types of industries. Problems that occur once in the lifetime of a manufacturer are often daily occurrences with our engineers. Thus, problems solved in one plant provide a quick answer to similar problems elsewhere. Maybe these men can help you, too.

*Fourth*

One of the most important single group of workers in your plant is your maintenance crew. These men deserve all the help you can give them.

Westinghouse has prepared a valuable book on the care and maintenance of electrical equipment. Pocket-size, it gives helpful hints on the care of linestarters, bearing lubrication and maintenance, tips on general inspection and many other suggestions on how to keep electrical equipment on the job.

"Maintenance Hints" is free. Each of your maintenance men should have a copy. To be sure they get one, fill in the coupon now and mail today.

All of the above services are available through our local office. A phone call will bring you any one or all of them.

Westinghouse Electric & Manufacturing Company  
East Pittsburgh, Pa.

J-94489



# Westinghouse

**TIME SAVER FOR AMERICAN INDUSTRY**

# New Insulation Material Offers Properties Comparable to Cork

ONE of the newer insulation materials happily available to relieve pressure on U. S. cork supplies in meeting the tremendous war-created demand for cold storage refrigeration of perishable foods is the AE (asphalt enclosed) Fibreglas board produced by Owens-Corning Fibreglas Corp.

The new insulating board is said by experts to possess all the insulating properties of cork. AE board is made of pure glass fibres, compressed to a density of 6 lbs. per cu. ft. and completely enclosed in a sheath of asphalt that has a high melting point. Its heat conductivity is 0.265 B.t.u. per square foot per hour, per degree Fahrenheit, per inch thickness, at a mean temperature of 60 degs. F.

While Fibreglas insulation has demonstrated its value over a period of years as medium and high-temperature insulation in domestic and industrial installations, the development of a Fibreglas insulation for low-temperature installations presented a new problem, due to the necessity of reducing moisture penetration to a minimum. That this problem has been solved is shown by the AE board's low moisture absorption by immersion, or in a humid atmosphere.

After being completely immersed in water at 78 degs. F. for 196 hours, the AE board showed a gain in weight of 90.5 per cent. Similar tests on several other low-temperature insulation materials showed gains in weight ranging from 64 to 261 per cent. When exposed in a humidity cabinet at 70 degs. F. and 65 per cent relative humidity, the moisture pick-up from previously dry conditions was 0.064 per cent by weight.

Fibreglas AE board is made in the "American standard" size for refrigeration insulation—that is, 12 by 36 in.—and in thicknesses of 1, 1½ and 2 in. Blocks are formed with true square edges and corners, and the asphalt coating is thoroughly sanded to prevent adhesion of the blocks to one another during shipment or while in storage.

The asphalt coating provides a substantially waterproof seal completely around the insulation. It also increases the stiffness and rigidity of the insulation so that blocks can be used for the erection of self-supporting partitions, or as load-bearing insulation to carry floors in refrigerated spaces. They can also be used as a promenade surface on flat roof decks.

The insulation has high resiliency, and shows almost complete recovery in five minutes after loading to 1728 lbs. per square foot—a load far above the normal encountered in refrigerated spaces or roof deck service.

Because of its light weight, the board is easy to handle and is readily worked for application to irregular areas.

All special-size pieces can be made up

on the job by cutting the board to size, and sealing the cut edges with hot asphalt. The material can be sawed with an ordinary wood saw if the blade is lubricated with kerosene to prevent the asphalt coating from gumming the teeth. For curved surfaces of large radii, the board can be slotted on one face and bent to fit the required curve.

Immunity to rot, decay and fungus growth are other characteristics possessed by the new Fibreglas insulation. It is regarded as a fire retardant. It is odorless in low-temperature service and will not absorb odors. It provides no sustenance for insects or vermin, and presents a barrier which discourages penetration of the material by rodents.



NEW INSULATING BOARD

Fibreglas (asphalt enclosed) board which is being used for insulating refrigerated space and on roof decks of industrial and commercial buildings.

## APPLYING INSULANT

In applying Fibreglas board as low temperature insulation, the board is pressed into position against wall or ceiling surface before asphalt cools. All subsequent layers are skewered to the preceding layers by driving home the skewers previously started. All joints are staggered, both horizontally and vertically. Special-size pieces of the material can be made up on the job by cutting the board to size, after which the cut edges are sealed with hot asphalt.



## SKI TROOPS TEST "K" RATION

Designed originally for use of parachute troops, the Army's new "K" ration has further proved itself in tests using 300 ski troops in maneuvers around Mt. Ranier, Wash., the Chicago Quartermaster Depot reports. The concentrated "K" ration consists of three full meals containing 3,726 calories, weighs but 32.86 oz. and incorporates canned veal luncheon meat, pork luncheon meat and canned cervelat sausage.

The Mt. Ranier emergency ration tests were made under every type of mountain maneuver, with full equipment, and lasted five days. Temperatures ranged from zero to 20 degs. above. The men were split into three

groups. One received the "K" ration; another the "K" ration plus the "M" ration, which includes dehydrated soups, fruits, cereals and beverages, and the third group got the regular army Type "C" field ration. The men were weighed before the test and 15 from each ration group were given more thorough examinations, including blood tests for sugar tolerance. At the end of the five-day period the latter were examined for sugar tolerance, eye fatigue, night blindness, liver function and general mental attitude.

The Mt. Ranier test, plus the previous test at Ft. Benning, Ga., shows that men suddenly switched from regular army ration to "K" emergency ration suffer no ill effects.



## Recent WPB and OPA Orders Affecting the Meat Industry



**F**OUR recent orders—L-38, L-83, L-117 and L-123—have brought the manufacture and distribution of a number of types of specialized and general equipment and machinery used in meat



J. S. KNOWLSON

director of Industry Operations, J. S. Knowlson.

In effect, WPB is rationing such equipment among users essential to the war effort and civilian supply. The restrictions will prevent sale or purchase of machinery "from stock" without a rating, or with a repair and maintenance rating, as has sometimes been possible in the past when suppliers have been willing to waive possession of ratings by buyers.

New installations of air conditioning and commercial refrigeration equipment have been prohibited except on "preferred orders" under Order L-38 (see THE NATIONAL PROVISIONER of May 23) with the qualification that the order will not interfere with production or installations for food processing or storage "in those expanding defense communities where adequate minimum facilities do not exist."

Under Order L-83, packaging and labeling and food slicing and grinding machinery can be sold and delivered only on "approved orders" from the Army, Navy or other government agencies, allied governments or those enjoying lease-lend aid, or on orders bearing preference ratings of A-9 or better (see THE NATIONAL PROVISIONER of May 23). Under an amendment issued last weekend, the term "food slicing and grinding machinery" was clarified by addition of the limiting phrase "one horsepower and over."

Order L-117 restricts the manufacture, delivery and sale of heavy power and steam equipment to orders for defense agencies, United Nations, lend-lease and orders other than repair and maintenance which are rated A-9 or higher. Under this directive, new heavy power and steam equipment may be made and sold only on an approved order. Any order bearing a preference rating of A-9 or higher assigned by a PD-3 or PD-3a certificate countersigned

prior to May 18, or by a PD-1 or PD-1a certificate or a P-19h order issued at any time, is classed as an approved order. Restrictions do not apply to sale or shipment of equipment to distributors or dealers to fill orders already approved, nor prohibit delivery of equipment in transit.

The list of equipment restricted by this order includes steam generating boilers above 100 lbs. pressure; stokers, pulverizers, boiler feed pumps, fuel conveying equipment, forced or induced

draft fans, dust collectors and valves used in operation of steam generating boilers; steam turbine and steam engine generator units; mechanical drive steam turbines above 50 h.p.; condensers, heat exchangers and auxiliaries; hydro-turbine generator units; internal combustion engines and engine generator units of over 50 h.p. or 25 kw.; frequency changers; synchronous condensers; mercury arc rectifiers; oil or air circuit breakers of 600 amps. or 16,000 volts or higher rating; metal clad switch gear and unit substations and transformers above 500 kva.

By Order L-123, WPB has assumed control over the distribution of much general industrial equipment used in meat packing plants, such as freight and passenger elevators; electric mo-



# 3,500,000 BREAKFASTS IN A DAY!



**T**HAT takes a lot of bacon. And it's sliced by one packing house on U. S. Slicing Equipment. . . Millions of cans of sliced meats will go into the armed forces this year. The meat industry is doing a magnificent job of making our men in the service the best fed in the world. . . U. S. Slicers are doing their part—giving maximum production with maximum economy. Precision engineering and manufacture in U. S. Slicers are paying dividends to packing plants every day, as 90% of all packers in the United States will tell you.

**U. S. SLICING MACHINE  
COMPANY**  
NP-6, LAPORTE, INDIANA



EARL HILL

The services of our nationally known expert on packing house slicing are at your disposal. Mr. Hill has been with U. S. for 29 years and has been closely associated with the packing industry for 37 years. Write him if you are having any difficulty with your present slicing and packaging operations or new operations to meet government requirements.

SAVE FOOD • PROTECT FOOD



tors of more than 1 h.p.; industrial fans, industrial compressors and centrifugal, turbine, deep well and rotary pumps; conveying machinery; mechanical power transmission equipment; industrial hand trucks; stationary steam engines; industrial air washers and electric controls for motors of 1 h.p. and over. L-123 provides that no one may sell or deliver any of the equipment listed except upon a preference rating of A-9 or higher, or upon specific authorization of the Director of Industry Operations.

Restrictions in the order do not apply to deliveries of repair parts worth less than \$1,000 for use in maintaining a single piece of existing equipment, or repair parts worth more than \$1,000 in cases where an actual breakdown or suspension of operations has occurred as a result of damage to machinery. Some types of machinery within the classes mentioned above are covered by other WPB orders and are therefore not restricted under L-123.

In recent days the War Production Board, Office of Price Administration and other emergency war agencies have issued the following orders and statements which affect the meat industry:

**PET FOODS.**—Cat and dog foods are subject to the General Maximum Price Regulation and are not exempted as a mixed feed, Price Administrator Leon Henderson ruled recently in Amendment No 3 to the "universal ceiling."

**SHEEP CASINGS.**—The Office of Price Administration has confirmed that sheep casings and other edible offal from lamb and mutton carcasses are covered by the General Maximum Price Regulation.

**INSTRUMENTS.**—In a move to conserve nickel, chromium and their alloys, WPB has assumed control over production and distribution of many types of instruments, regulators and control valves and limited the use of the above-named metals in their manufacture. Moreover, instruments containing these metals can be used only under specified operating conditions.

**AD. ALLOWANCES.**—Advertising allowances granted by a manufacturer for promotional services to a distributor or retail outlet are not covered by the General Maximum Price Regulation, according to OPA. "Advertising allowances granted by a seller for promotional services rendered by a buyer are not 'frozen' by the General Maximum Price Regulation and are not to be considered as an element in the price at which goods were delivered during March," says OPA. "The seller is not required to continue to grant the advertising allowances customarily granted by him to different purchasers or classes of purchasers." However, if the allowances (even though called advertising) actually constituted a reduction in the price of merchandise and were made without regard to promotional services performed by the buyer, the seller is required to treat such allowances in the same way as his customary allowances, discounts, etc. in March.

# Wholesale Trade Reports Grave Ceiling Hardships

**T**HE following article presents a cross-section of opinion on the price ceiling situation among some of the smaller meat packers, meat processors, boners, wholesalers and others in the wholesale meat trade in the Chicago area. It does not give the views of all, but does show how a fairly large number of meat industry firms are thinking and reacting to one of the most dangerous problems which they have ever faced.

General dissatisfaction with the effect of price ceilings on operations are common in the wholesale meat trade. Inequalities and supply and price hardships are common. However, wholesalers are not complaining as to the need of price regulation to prevent inflation since many of them remember the hectic conditions prevailing during and after the last World War. At the same time they do feel that almost impossible conditions have been imposed on them in recent weeks.

Wholesalers of better quality beef generally have been making out fairly well. Nearly all dealers report that most pork cuts and pork products are losing items. Hardest hit of all have been wholesalers handling lower grades of beef, and especially those who bone beef and veal. Processors with state contracts are also suffering financially.

Finding it impossible to buy pork at ceiling levels and to wholesale and process it at a profit, one larger operator has been having hogs killed for him. He reports that while there has been a kill-out loss he has been able to make it up in processing, so that in the long run he has been ahead financially.

One beef boner and wholesaler with a \$17.50 cow ceiling reports that boning operations have been running him a loss of \$1.50 per head lately. Only enough product is being put out to take care of major customers and the boning force has been working only five hours a day.

Much the same story is reported by another firm boning beef and veal: "Not so long ago my boners, with overtime, were getting weekly checks of \$60 and more. During the last two or three weeks they have been getting half as much. Naturally they are dissatisfied and are looking for jobs with plants having government orders. Most of these men have been with me 10 years and more and I hate to lose them. But there isn't much I can do about it. Last week my books showed a loss of around \$600."

Veal boners and dealers report it increasingly difficult to get supplies in the country due to competition for calves. One wholesaler has practically

**NON-METAL PACKAGES.**—By Amendment 1 to P-79, WPB has raised the preference ratings which have been used by packers in obtaining wire and other iron and steel used in making and repairing non-metal containers (wood, etc.) to A-1-c. The old ratings were A-8 for wire and A-5 for other iron and steel products.

**AMMONIA.**—Under Order M-164, WPB has taken control of the distribution of "synthetic" ammonia (anhydrous or in solution). Tank car users will be affected by the order, but it is believed that it does not affect cylinder buyers. Under the order, no manufacturer may deliver ammonia without WPB permission; however, lacking specific permission, manufacturers may deliver each month on the basis of schedules filed by the tenth of the preceding month with WPA. Thus ammonia users must

file their orders for the product with the manufacturer for each calendar month well before the tenth of the preceding month. The order became effective June 1. Ammonia users may be required to report on Form PD-504 on their needs to the Director of Industry Operations.

**CONSTRUCTION.**—To make all possible material and effort available for immediate war production, WPA has established broad principles governing wartime construction to bring building under more rigid conservation control. The program means that no new plants will be built unless they are absolutely essential and can meet seven new criteria. This applies not only to direct war plants but to all other construction. The seven criteria which must be met before any project will be approved for construction: 1) It is essential to the war effort; 2) Postponement would be detrimental to war effort; 3) It is not practicable to rent or convert existing facilities; 4) Construction will not duplicate or unnecessarily expand existing plants or facilities now under construction; 5) All possible economies have been made in the project; 6) Projects are of simplest type, just sufficient to meet minimum requirements; 7) Sufficient labor, utilities, transportation equipment and raw materials are available to build and operate the plant.



gone out of the veal business and is now concentrating on mutton. Only enough veal is kept to supply some of the needs of regular customers. Price ceilings have also forced another change in this plant. Formerly, a considerable amount of cow and bull beef was boned; today this product has all but disappeared, having been replaced by medium quality yearling steer beef. Under existing ceilings the wholesaler has found that the change has been a life saver.

### Equitable Ceiling Basis

Manager of a wholesale market for one of the larger packers believes that an equitable beef ceiling for all in the industry should use the middle two weeks in April. "It would certainly be more representative than the pre-Easter period. Such a ceiling period should take into consideration carcass price as well as fores and hindquarters and cuts."

This market has found ceiling levels a disturbing element in trying to keep a balance between supplies of fores and hindquarters. Because of narrow margins it is impossible to do much shaving of prices to clear surpluses without showing a loss on all items. Cow and bull meat have all but disappeared from the coolers of this wholesaler. Pork loins are also a negligible item; only a few are carried as an accommodation. This manager figures his loss on loins at \$1.50 a box.

While not denying that plenty of meat is needed for the armed forces and lend-lease, one wholesale representative of an interior packer believes that the present ceiling setup has led to more than normal competition for government business—at the expense of civilian customers. He stated that government business is most profitable because of the price differential, but he holds that it may not be easy to win back lost markets among civilians after the war.

In the opinion of one wholesale meat dealer, the present ceiling price situation is such that many firms cannot stay in business unless there is a change in the near future. "Most dealers operate on an 80c to \$1.00 per cwt. margin under normal conditions. Many of them now are trying to operate on around 50 cents, which is far too small to meet overhead and shrinkage."

One noticeable buying change under ceiling prices is the lack of spread between volume buyers and prices paid by small buyers. While this is an advantage for the smaller retailers, it does not help wholesalers dispose of slow items. Moreover, under present price ceilings there has been much shifting of customers seeking the most advantageous ceiling levels.

Some pork packers are seriously considering "closing their doors" in a very short time unless something happens to relieve the situation. One local packer reports he has been selling all his

pork on a losing basis for many weeks. This plant has been killing just enough hogs to keep the gangs working; once the men are cut in working time, they leave for the larger plants which need all competent help.

### Fewer Buyers Now

"It's not bad enough that our hogs are cutting out at a bad loss, but now we have fewer buyers for our cuts. When the price regulation on all products went into effect the sausage maker was hard hit for his supply of lean beef was reduced. With beef unavailable he has stopped making certain kinds of sausage. The great number of processors who have been hurt in this way has injured us no end." This house can break even on pork cutting only if hogs can be bought at an average price of \$13.50 per cwt., Chicago.

Another packer stated definitely that he was going out of business shortly for, as he put it, "it would be better to bet on the race horses. There, at least, you have a run for your money." He said there is nothing new in the setup that has not been told time and again, and that any small packer who says he can go on for another six months is telling an untruth.

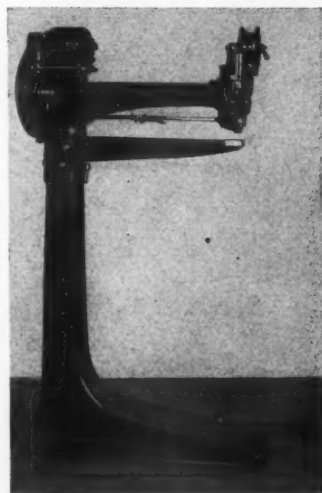
"Come winter time and big runs of hogs and the government will wish we were working. They say slaughter will run around 8 million head in inspected plants during several months of this

(Continued on page 30.)

## Readily Opened for Inspection Quickly Re-Sealed

More and more Packers are recognizing the advantages of shipping their products in the

## BLISS WIRE-LOCK SEAL BOX



Bliss Heavy Duty Box Stitcher



Bliss Wire-Lock Seal Box

They find it easy to seal after filling. It is readily opened for inspection and re-sealed without damage to the box or contents.

Leading Container Companies furnish this box to Packers in three pieces, with the Wire-Lock Arched Stitches attached to top panel and body of the box. The box is speedily assembled on the

## BLISS BOX STITCHER

Its Inspection Feature provides a convenient, practical container for shipping poultry and meat products—pilfer-proof before and after inspection. Its three-piece construction, with reinforced corners, makes the strongest, safest fibre container available.

Ask for further details regarding this Bliss Box and the BLISS HEAVY DUTY BOX STITCHER for assembling it.

## DEXTER FOLDER COMPANY

330 West 42nd St., New York

Chicago, 117 W. Harrison St.  
Boston, 185 Summer St.

Dallas, J. E. Carter  
5241 Bonita Ave.

Philadelphia, 5th & Chestnut Sts.  
Cincinnati, 3441 St. Johns Place

**But PAPA**

*That for you*

**Insoluble**  
Moisture from your product . . . or moisture from the air won't harm Patapar.

**Grease-Resisting**  
Patapar resists the penetration of fats, grease, oils.

**Odorless**  
There's no wrapper odor when you use Patapar.

**Tasteless**

**Patapar**

This product protected by Patapar

**Moisture from your product . . .  
or moisture from the air won't  
harm Patapar.**

**Patapar resists the penetration of fats, grease, oils.**

**There's no wrapper odor when you use Patapar.**


Patapar does not impart a "papery" flavor.

**Because Patapar can be boiled or steamed without harm, it is widely used as a liner in ham boilers.**

# Pataparye



# MEAT: *Hot Days -* PATAPAR *can take it*



In warm weather meat wrappers have an extra hard job. Heat brings moisture and grease to the surface. And it's that moisture and grease that causes wrappers to "fog up"—disintegrate—leak. With Patapar you definitely avoid this hot weather trouble. Patapar resists moisture. It resists grease. It gives you a wrapper that you can use the year 'round with utmost safety.

That's why today, when it's vital to give every possible protection to the nation's food supply, more and more men in the meat industry are turning upon Patapar.

Now may also be the right time for *you* to call upon Patapar. If you want samples and more information, write us outlining your requirements.

## **The Perfect PAPER For**

Ham and bacon wrappers

Ham boiler liners

Meat loaf wrappers

Butter wrappers

Tub liners and circles

Lard wrappers

Carton and box liners

Can liners

Bag liners

Covers for slack barrels

*And many other purposes  
in the Meat Industry*

## **Person Parchment Paper Company** **Bristol, Pennsylvania**

West Coast Plant: 340 Bryant Street, San Francisco, California

Branch: 120 Broadway, New York

111 West Washington Street, Chicago

# **Irreversible Parchment**

## Wickard Says: Push Feed Into Hogs and Market Them Early

**S**PEAKING over the Farm and Home Hour on May 29, Claude R. Wickard, Secretary of Agriculture, warned farmers against trying to market too many hogs between Thanksgiving Day and Washington's Birthday this winter. The Secretary declared farmers could solve the problem by acting promptly. He continued:

"I am afraid that the railroads and the trucks and the packinghouses won't be able to take all of the hogs during that time, if too many of us wait until then to sell our hogs. You see, farmers are raising more hogs this year than ever before, in response to the appeal of their government. I want to thank them for that. We are going to need all of these hogs.

"But our transportation and slaughtering and storage facilities won't handle them if too many come at one time. Now, we can't ask for a lot of steel to increase our transportation and packinghouse capacities just because farmers want to market a large part of their hogs during a short period of the year. That steel is needed too much for making guns and tanks and ships for our boys in the armed forces.

"The danger period will start around

Thanksgiving Day. If you wait until then to sell your hogs you not only may have to take a lower price but you may have to wait your turn. On the other hand, you shouldn't sell the hogs when they are light in weight. That would mean less pork and lard, and we need every pound we can get. There is just one way to avoid the difficulty, and that is to feed those pigs everything they want to eat so they can come to market as soon as possible.

"I always thought it paid to do that any year. I give my pigs all they want to eat all the time. They go to market averaging about 250 lbs. when they are around seven months of age. I have now about 550 spring pigs on full feed of corn and protein supplement. They are in alfalfa which is about knee high. I hope to sell them when they weigh 250 pounds or more.

"Everyone should push his pigs as much as possible. We have lots of feed. With feed prices where they are now, hogs can be fed at a profit at present feed prices. Price ceilings won't permit hog prices to advance much if any above present levels. So there is nothing to gain by waiting for higher prices for hogs. Now, there is another reason you should feed those hogs so they will gain rapidly. That is that we need those hogs this summer and early this fall more than we are going to need them this winter. So it is actually patriotic to feed those hogs so they will be well finished for market at an early date."

## Ceiling Grievances

(Continued from page 27.)

year, but your inspected plants aren't going to be able to take care of the thousands of hogs we kill each year. It's just too bad that we have to go this way."

## Beef Packers Fare Better

All in all, the beef packers have fared a little better than pork processors. Some houses which once killed many low grade steers and cows have now dropped those classes because the live animals are far out of line with ceiling quotations. Instead, some of these houses are now killing only better grades and "doing good," as one local house put it. "We can go along at present prices, but just a little upturn on these higher grading steers would put an end to our steer business also."

Houses dealing in lower grade carcasses have been hurt most under the ceiling. The lower grades of cattle were selling sharply under present prices last March and almost anything bought now is sold at a loss. It is believed, however, that the revised maximum prices on beef for the FSCC and other government agencies will bring some improvement.

Numerous houses have dropped out of the low grade cow business and bull slaughtering. These two classes of stock are bigger money losers than anything else on the list.



**SOLVAY** *nitrile of soda*

SOLVAY SALES CORPORATION • 40 RECTOR STREET, NEW YORK, N. Y.



# IF YOU HAVE MONEY TO BURN . . .

just buy any old kind of bags or shrouds and pay through the nose for inferior goods.

**BUT IF PRODUCTION DOLLARS COUNT**

. . . and you take pride in the appearance of your product, shop before you buy. Bags that look better . . . and shrouds that **LAST LONGEST** give you most for your money for months to come!

- **BEEF BAGS**
- **FRANK BAGS**
- **BOLOGNA BAGS**
- **HAM STOCKINETTES**

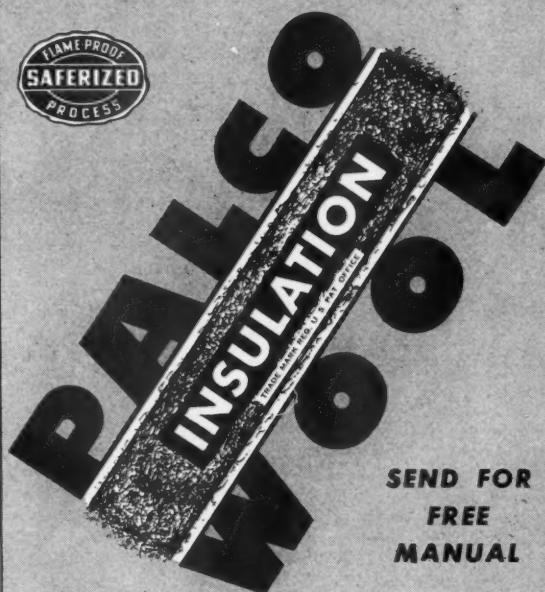
Immediate Delivery . . . Write or Wire for Prices!

Remember, there is only **ONE** original **TUFEDGE** Beef Clothing, "The Successors to Wasteful, Old-Fashioned Shrouds." Quantities are limited. Order **TODAY!**



**THE CLEVELAND COTTON PRODUCTS CO.**  
CLEVELAND, OHIO

## For ECONOMICAL TEMPERATURE CONTROL



THE PACIFIC LUMBER COMPANY  
SAN FRANCISCO • CHICAGO • LOS ANGELES • NEW YORK



SAVE STEAM, POWER, LABOR

**M&M HOG**  
REDUCES COOKING  
TIME . . . LOWERS  
RENDERING COSTS

Fats, bones, carcasses and viscera are reduced to small, uniform pieces that readily yield their fat and moisture content. Greatly reduced cooking time saves steam, power and labor . . . increases the capacity of the melters. If you are interested in lowering the cost of your finished product, investigate the new M & M HOG. There's a size and type to meet your need. Write today!

**MITTS & MERRILL**

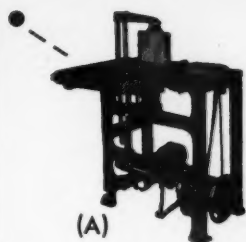
Builders of Machinery Since 1854  
1001-51 S. WATER ST. SAGINAW, MICH.

You can't buy  
EXPERIENCE,  
but JAMISON  
builds it into  
EVERY DOOR

Consult nearest branch or address  
**JAMISON COLD STORAGE DOOR CO.**  
Jamison, Stevenson and Victor Deurs  
HAGERSTOWN, MD., U.S.A.

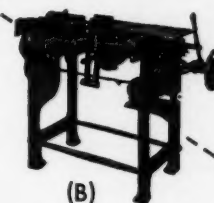
**JAMISON**  
BUILT COLD STORAGE DOORS

**JAMISON STANDARD  
TRACK DOOR**  
Send for Bulletin 124



(A) The PETERS JUNIOR CARTON FORMING AND LINING MACHINE sets up lard and shortening cartons at speeds up to 35-40 per minute, requiring one operator. After the cartons are set up, they drop onto the conveyor belt where they are carried to be filled. Can be made adjustable to set up several carton sizes.

## MACHINES FOR SETTING UP AND CLOSING LARD AND SHORTENING CARTONS



(B) The PETERS JUNIOR CARTON FOLDING AND CLOSING MACHINE closes lard and shortening cartons at speeds up to 35-40 per minute, requiring no operator. After the cartons are filled, they are con-

veyed into this machine where they are automatically closed. Can also be made adjustable to close several carton sizes.

If you can furnish a high priority rating we will be pleased to recommend equipment to meet requirements. Please send us a sample of each size carton to be handled.

**PETERS MACHINERY CO.**

4700 Ravenswood Ave.

Chicago, Ill.

How to analyze foods

How to interpret your findings

JUST PUBLISHED **FOOD ANALYSIS**  
By A. G. Woodman

COVERS LATEST METHODS FOR ANALYZING:

- Food Colors
- Chemical Preservatives
- Milk, Cream and Ice Cream
- Edible Fats and Oils
- Olive Oil
- Butter
- Carbohydrate Foods
- Maple Syrup
- Honey
- Cocoa and Chocolate
- Spices
- Pepper
- Cassia and Cinnamon
- Cloves
- Mustard
- Cider Vinegar
- Extract of Vanilla
- Lemon Extract
- Extract of Ginger
- Wine
- Whisky

Mass. Institute of Technology

4th ed., 607 pp., illus., \$4.00

This book gives a well-balanced training in methods of food analysis for the detection of adulteration. Typical foods illustrate methods of attack and analysis. Bearing out the author's belief that exercise of judgment and training of sense of discrimination are the principal benefits to be gained from a critical balancing of data obtained in a food analysis, the book gives almost equal emphasis to interpretation of results as to processes. Much information added to this edition on alcoholic beverages, sugar methods for foods affected by admission of dextrose on a par with cane sugar, new permitted dyes, including oil-soluble colors, etc.

Order from

**The NATIONAL PROVISIONER** 407 S. DEARBORN ST.  
CHICAGO, ILLINOIS



## OPA Zone Pricing System for Tankage

A ZONE pricing system has been established for meat scraps and digester tankage in Maximum Price Regulation No. 74 as amended, the OPA announced this week. This amended regulation becomes effective June 5, 1942, and places all manufacturers on an equal competitive position relative to raw material purchases. Previously, the industry had been operating at the wholesale or processor level under the freeze technique.

Under the previous schedule and regulation, sellers of the finished product (meat scraps and digester tankage) with low ceiling prices were forced to purchase raw materials (dry and wet rendered tankage) at a price which made their operations unprofitable, or were forced from the market.

"Under the new plan," Administrator Henderson pointed out, "there will be little net change in the national average prices for meat scraps and tankage as compared with March 21, 1942—the date on which the former temporary price regulation went into effect."

Maximum prices for sales of animal product feedstuffs and digester and wet rendered tankage by zones are as follows:

### (1) MEAT SCRAPS AND DRY RENDERED TANKAGE

**ZONE 1.**—California, Washington and Oregon. Maximum prices: Meat scraps, bulk basis, \$58 per ton, basis 50 per cent protein, or \$1.16 per unit of protein, for other grades. Dry rendered tankage, bulk basis, \$50.50 per ton, basis 50 per cent protein, or \$1.01 per unit of protein for other grades.

**ZONE 2.**—Idaho, Nevada, Utah, Montana, Wyoming, and Arizona. Maximum prices: Meat scraps, bulk basis, \$62 per ton, basis 50 per cent protein, or \$1.24 per unit of protein for other grades. Dry rendered tankage, bulk basis, \$54.50 per ton, basis 50 per cent protein or \$1.09 per unit of protein for other grades.

**ZONE 3.**—North Dakota, South Dakota, Nebraska, Kansas, Minnesota, Iowa and Buchanan county, Missouri. Maximum prices: Meat scraps, bulk basis, \$70 per ton, basis 50 per cent protein, or \$1.40 per unit of protein for other grades. Dry rendered tankage, bulk basis, \$62.50 per ton, basis 50 per cent protein, or \$1.25 per unit of protein for other grades.

**ZONE 4.**—Michigan, Wisconsin, Illinois, Indiana, Ohio, Missouri (except Buchanan county), Kentucky, Oklahoma, Arkansas, Louisiana, Texas, Colorado and New Mexico. Maximum prices: Meat scraps, bulk basis, \$68 per ton, basis 50 per cent protein, or \$1.36 per unit of protein, for other grades. Dry rendered tankage, bulk basis, \$60.50 per ton, basis 50 per cent protein, or \$1.21 per unit of protein for other grades.

**ZONE 5.**—Tennessee, Alabama, Florida, Georgia, Mississippi and South Carolina. Maximum prices: Meat scraps, bulk basis, \$66 per ton, basis 50 per cent protein, or \$1.32 per unit of protein, for other grades. Dry rendered tankage, bulk basis, \$58.50 per ton, basis 50 per cent protein, or \$1.17 per unit of protein for other grades.

**ZONE 6.**—West Virginia, western half of Pennsylvania divided at the eastern borders of the following counties: Potter, Cameron, Clearfield, Cambria and Somerset; and western ten counties of New York, divided by the eastern borders of the following counties: Monroe, Livingston, and Allegheny. Maximum prices: Meat scraps, bulk basis, \$65 per ton, basis 50 per cent protein, or \$1.30 per unit of protein for other grades. Dry rendered tankage, bulk basis, \$57.50 per ton, basis 50 per cent protein, or \$1.15 per unit of protein for other grades.

**ZONE 7.**—Those portions of New York and Pennsylvania not included in Zone 6 and New Jersey, Delaware, Maryland, Virginia, and North Caro-

lina. Maximum prices: Meat scraps, bulk basis, \$62 per ton, basis 50 per cent protein, or \$1.24 per unit of protein, for other grades. Dry rendered tankage, bulk basis, \$54.50 per ton, basis 50 per cent protein, or \$1.09 per unit for other grades.

**ZONE 8.**—Maine, Vermont, New Hampshire, Massachusetts, Connecticut and Rhode Island. Maximum prices: Meat scraps, bulk basis, \$63 per ton, basis 50 per cent protein, or \$1.26 per unit of protein, for other grades. Dry rendered tankage, bulk basis, \$55.50 per ton, basis 50 per cent protein or \$1.11 per unit of protein for other grades.

### (2) DIGESTER TANKAGE AND WET RENDERED TANKAGE

**ZONE 1.**—Washington, Oregon, California, Nevada, Utah, Idaho and Arizona. Maximum prices: Digester tankage, bulk basis, \$66 per ton, basis 60 per cent protein, or \$1.10 per unit of protein for other grades. Wet rendered tankage, bulk basis, \$4.96 per unit of ammonia.

**ZONE 2.**—All states except those listed in Zone 1 and Zone 3. Maximum prices: Digester tankage, bulk basis \$71 per ton, basis 60 per cent protein, or \$1.18 per unit of protein for other grades. Wet rendered tankage, bulk basis, \$5.37 per unit.

**ZONE 3.**—Maine, Vermont, New Hampshire, Massachusetts, Connecticut, Rhode Island, New York, Pennsylvania, New Jersey, Virginia, West Virginia, Maryland, Delaware, North Carolina and South Carolina. Maximum prices: Digester tankage, bulk basis, \$66 per ton, basis 60 per cent protein, or \$1.10 per unit of protein for other grades. Wet rendered tankage, bulk basis, \$4.96.

Other guaranteed minimum percentages of protein or ammonia.—To determine the maximum zone price, bulk basis, per ton, for seller's guaranteeing percentages of protein or ammonia other than those specified in subparagraphs (1) or (2) of this paragraph (a), multiply the guaranteed minimum percentage of protein or ammonia by the zone price, per unit of protein or per unit of ammonia. There shall be no rounding of maximum prices per ton to the nearest half dollar.

## Famous Marks of Famous Papers



In the year 1729, Thomas Willcox set up America's third paper mill in the colony of Pennsylvania, and used a standard paper mark of the dove and olive branch, with the initials of the founder "TMW". The fame of this mill rests partly on the many banknote papers it produced, marked with the names and insignias of the banks and states.

West Carrollton  
GENUINE VEGETABLE  
Parchment

If you want full assurance of protection for your products right into the consumers' hands, you'll be wise to wrap your product in West Carrollton Genuine Vegetable Parchment. You'll be joining the many money-wise creameries and other moist food producers who know—firsthand—the economy of this fine wrapping paper from years of experience.

West Carrollton Parchment Co., West Carrollton, Ohio

## Ceiling Revisions

(Continued from page 13.)

Under Amendment No. 3 to Revised Price Schedule No. 53 on fats and oils, processors' maximum selling prices on refined lard to the wholesaler and retailer shall continue to be computed in accordance with the General Maximum Price Regulation, except that February, 1942, shall be substituted for March, 1942, in determining the highest price which may be charged. Maximum prices of refined lard to consumers (retail sales) remain unchanged at the March, 1942 peak levels under the GMPR.

The ceiling on refined lard in export boxes is set at the highest price charged for such lard in March, 1942. This will help assure the flow of lard into government hands through purchases made by the FSOC. Permissible ceilings on various types of lard and steam rendered pork fat in the pre-retail state were also increased. New ceiling prices for lard in commercial running lots, Chicago basis, in cents per pound as compared with previous maximums:

	New Ceiling	Old Ceiling
Refined lard (except export boxes).....	Feb., 1942	March, 1942
Loose lard .....	11.90	11.425
Leaf lard (raw) .....	12.40	11.615
Prime steam lard in tierces (cash lard) .....	12.90	12.695
Steam rendered pork fat.....	11.90	11.325
Refined lard in export boxes..	13.25	13.25
Lard futures Chicago Board of Trade.....	12.90	12.825

The text of Amendment No. 3 to

Revised Price Schedule No. 53 follows. In section 1351.151 a new subparagraph (8) is added to paragraph (b); subparagraphs (1), (2), (3) and (4) in paragraph (b) are amended; paragraph (c) is amended, and section 1351.151a is amended, as set forth below:

Section 1351.151 Maximum prices for fats and oils:

(b) (1) For any kind, grade or quality of fat or oil the maximum price shall be the highest price at which the seller sold such kind of fat or oil of the same grade and quality in a similar amount to a similar purchaser on October 1, 1941, for delivery within 60 days.

(2) If the maximum price cannot be determined under paragraph (b) (1), the maximum price shall be the highest price at which the seller sold the same kind of fat or oil of a different grade or quality or in a different amount or to a different type of purchaser on October 1, 1941, for delivery within 60 days, making the necessary adjustments for differences in grade, quality, amount or type of purchaser in accordance with the seller's practice for determining price differentials existing on October 1, 1941.

(3) If the maximum price cannot be determined under either paragraph (b) (1) or (b) (2), the maximum price shall be the price at which such kind of fat or oil of the same grade and quality in a similar amount to a similar purchaser was sold in the locality of the seller's shipping point on October 1,

1941, for delivery within 60 days.

(4) If the maximum price cannot be determined under paragraph (b) (1), (b) (2) or (b) (3), the maximum price shall be the price at which such kind of fat or oil of the same grade and quality in a similar amount to a similar purchaser was sold in the nearest market in which such sale was made on October 1, 1941, making adjustments for the customary differential between the price in such market and the price in the locality of the seller's shipping point.

(5) On and after June 8, 1942, subdivisions (1) to (5) both inclusive of this paragraph (b) shall have no application to the following fats and the maximum prices thereof shall be the following prices:

(i) Lard—commercial running lots, Chicago basis, in cents per pound, unless otherwise indicated shall be as follows:

Loose lard.....	11.90
Leaf lard (raw).....	12.40
Prime steam lard in tierces (cash lard).....	12.90
Steam rendered pork fat.....	11.90
Refined lard, in export boxes.....	13.25

(a) The usual or normal differentials, for grade, quantity, and type of purchaser, above or below these prices for basic grades, shall continue to apply.

(b) The usual or normal differentials, above or below the Chicago basis, shall continue to apply for all other shipping points.

(ii) Refined lard (except in export



## "BOSS" JERKLESS HOG HOISTS

play an important part in the simplicity and successful operation of most of the hog killing plants in the United States.

These hoists lift the hogs from the shackling pen and deposit them onto the bleeding rail without a jerk or miss. An innovation when first introduced, this type of hoist is now firmly established as the proper means for conveying hogs to be slaughtered.

Another "Boss" that gives Best Of Satisfactory Service  
**THE CINCINNATI BUTCHERS' SUPPLY CO.**

General Office: Blade & Helen Sts. off 5600 Vine, Cincinnati, Ohio  
Mail Address: P. O. Box D, Elmwood Place Station, Cincinnati, Ohio 824 Exchange Ave., U. S. Yards, Chicago, Ill.

## If It's Service You Want

Specially qualified or service in meat packing and similar plants. Easy to roll and steer over Service Frictionless Casters for loads up to 1500 lbs. (with rubber tired wheels 1000). Arc-welded steel throughout except the Northern hard maple platform. Typical of a whole series of Service Trucks. Write for full descriptions.



**SERVICE**  
Meat Handling Units

Service Caster & Truck Co.,  
710 N. Brownwood Ave.,  
Albion, Mich. Eastern Factory:  
444-48 Somerville Ave.,  
Somerville, (Boston), Mass.  
Toronto, Canada: United Steel Corporation, Ltd., SCAT Co. Division.

## PUT YOUR PROBLEMS UP TO OUR LABORATORY

Yes, there are bigger laboratories; but none more compact... none better equipped and staffed to cope with your particular problems. This laboratory is maintained for your convenience. Many a packer's puzzling difficulty has been overcome in our laboratory—to the packer's immense relief and complete satisfaction. We invite you to consult us. There is no cost, no obligation. Write us!



**H. J. MAYER & SONS CO.**

6819-27 SOUTH ASHLAND AVENUE • CHICAGO, ILLINOIS  
Canadian Sales Office 139 Bay Street, Toronto, Canada Plant, Windsor, Ontario

boxes). By processors, shall be computed in accordance with the General Maximum Price Regulation, except that February, 1942, shall be substituted for March, 1942, in computing the highest price which may be charged in accordance with sections 1499.2 and 1499.3 of the General Maximum Price Regulation.

(c) The maximum prices established in paragraph (b) (6) of this section shall be the maximum prices for cottonseed oil futures contracts traded after May 11, 1942, on the New York Produce Exchange and on the New Orleans Cotton Exchange, and the maximum prices established in paragraph (b) (8) of this section shall be the maximum prices for lard futures contracts traded after May 31, 1942, on the Chicago Board of Trade.

§ 1351.151a Sales excluded by amendment. Sales of fats and oils products in the finished form, sales of refined fats and oils (except coconut oil) destined for use or consumption without further processing or packing by the buyer, and sales of lard destined for human consumption without further processing are exempt from the operation of Revised Price Schedule No. 53, unless a maximum price for such fats or oils product, or refined fat or oil, or lard is enumerated in terms of dollars and cents in Section 1351.151 (b).

§ 1351.159 Effective dates of amendments.

(c) Amendment No. 3 (1351.151 (b) (1), (2), (3), (4), (8), (c) and 1351.151a to Revised Price Schedule No. 53, shall become effective June 8, 1942, except that the provisions of Amendment No. 3 shall not apply until June 15, 1942, to deliveries of refined lard in export boxes under contracts with the United States or any agency thereof entered into prior to May 18, 1942.

Specific ceiling prices for certain canned meat items and frozen boneless beef sold to the FSCC and other government purchasing agencies are established in Maximum Price Regulation No. 156, announced this week. Since these food essentials—of which the armed forces are becoming increasingly large users—usually are purchased at least three to four weeks in advance of delivery, OPA said that its action was required to assure prompt negotiation of contracts and uninterrupted procurement.

OPA reports that the new ceilings will effect substantial savings to the Army, as compared with recent prices paid for such commodities. Articles covered by the regulation include, in addition to boneless beef, the following canned commodities: Vienna sausage, corned beef, corned beef hash, meat and vegetable stew, meat and vegetable hash, chili con carne and Rations 1, 2 and 3.

The regulation, which became effective June 2 applies to deliveries of these items to specified government buying agencies on and after July 1, 1942. The General Maximum Price Regulation will apply after June 15, 1942, to deliveries to the FSCC, and after July 1, 1942, to

## Food Requirements Committee Announced by Nelson

Donald Nelson, chief of the War Production Board, has announced the formation of the Food Requirements Committee, under the chairmanship of Secretary of Agriculture Claude R. Wickard. It will have complete control over production and allocation of all civilian and military food supplies. The committee will be the equivalent in several respects of the World War food administration that Herbert Hoover headed.

The committee will have broad powers. It will determine civilian, military and foreign requirements and will have the authority to step up or limit domestic production of foods, as well as importation of foods and raw agricultural products. Decisions will be subject to the direction and approval of WPB.

The committee will receive estimates and programs from agencies representing users of food, such as the Army and Navy, and Division of Civilian Supply of WPB. This information will then be balanced against data on production.

The Committee includes representatives of the State, War and Navy departments, the Board of Economic Warfare, Lend-Lease Administration and divisions of Civilian Supply and Industry Operations of WPB.

deliveries to the armed forces of this country, of all other commodities not specifically excepted and not otherwise subject to particular OPA price regulations. Sales of the items covered by Regulation No. 156 to any purchasers other than the government remain subject to the maximum prices established by the General Maximum Price Regulation.

The text of Maximum Price Regulation No. 156 follows:

§ 1378.51 Prohibition against selling certain beef or beef products at prices above the maximum to certain agencies of the United States government. On and after July 1, 1942, regardless of any contract, agreement, or other obligation, no person shall sell or deliver certain beef or beef products to the Federal Surplus Commodities Corporation or to any purchasing agency of the armed forces of the United States at a price higher than the maximum price permitted by Section 1378.52.

§ 1378.52 Maximum prices for certain beef and beef products. (a) The maximum delivered price for frozen boneless beef in each of the following zones shall be:

ZONE I.—Maine, New Hampshire, Vermont, Massachusetts, Connecticut, Rhode Island, New York, New Jersey,

Pennsylvania, Maryland, Delaware, West Virginia, and Virginia, \$26.40 per cwt.

ZONE II.—Tennessee, North Carolina, South Carolina, Georgia, Alabama, Mississippi, and Florida, \$26.50 per cwt.

ZONE III.—Indiana, Ohio and Kentucky, \$26.10 per cwt.

ZONE IV.—Michigan, Wisconsin, Illinois, Missouri, Iowa, Minnesota, North Dakota, South Dakota, Nebraska, Kansas, Colorado, and Wyoming, \$25.80.

ZONE V.—Arkansas, Louisiana, Oklahoma, Texas, New Mexico, and Arizona, \$26.20 per cwt.

ZONE VI.—Montana, Idaho, Utah, Nevada, California, Oregon, and Washington, \$28.00 per cwt.

(b) The maximum prices, f.o.b. the seller's shipping point, for each of the following canned products shall be:

Product	Size of can	Price per dozen cans
Vienna sausage.....	24 oz.	\$ 7.50
Corned beef.....	6 lb.	32.00
Corned beef hash.....	5½ lb.	12.50
Meat and vegetable stew.....	30 oz.	3.50
Ration 2.....	12 oz.	1.50
Meat and vegetable hash.....	8 lb., 12 oz.	12.90
Ration 3.....	12 oz.	1.45
Chili con carne.....	6 lb., 6 oz.	12.60
Ration 1.....	12 oz.	1.25

§ 1378.53 Less than maximum prices. Lower prices than those set forth in Section 1378.52 may be charged, demanded, paid or offered.

§ 1378.54 Evasion. The price limitations set forth in this Maximum Price Regulation No. 156 shall not be evaded, whether by direct or indirect methods, in connection with an offer, solicitation, agreement, bid, sale or delivery of, or relating to, any of the products referred to in Section 1378.52, alone or in conjunction with any other commodity, or by way of any commission, service, transportation or other charge, or discount, premium or other privilege, or by tying-agreement or other trade understanding, or by changing the selection of grading or the style of cutting, trimming, curing, cooking, drying, boning, or otherwise processing or the canning, wrapping or packaging of such products.

§ 1378.58 Applicability of General Maximum Price Regulation. Except as provided in Section 1378.57, the provisions of this Maximum Price Regulation No. 156 supersede the provisions of the General Maximum Price Regulation with respect to sales and deliveries for which maximum prices are established by this regulation.

§ 1378.59 Definitions. (a) When used in this Maximum Price Regulation No. 156 the term: (1) "Person" means individual, corporation, partnership, association, car route, packer's branch house, or other organized group of persons, or the legal successor or representative of any of the foregoing.

(b) Unless the context otherwise requires, the definitions set forth in section 302 of the Emergency Price Control Act of 1942 shall apply to other terms used herein.

§ 1378.60 Effective date. Maximum Price Regulation No. 156 (1378.51 to 1378.60, inclusive) shall become effective June 2, 1942.



## Grease Recovery System

(Continued from page 15.)

treatment because it was thought that the grease separated in the first section from this waste alone would be of superior quality. This anticipated difference in quality has actually developed in practice but the margin of difference has been small and exists only in the matter of color. The "white grease" which is reclaimed in the first section has a color index some two or three points lighter than the grease removed in the final section.

### Handling Solid Matter

Solid matter which settles out of the flow is collected by a Link-Belt sludge collecting mechanism and conveyed to the front end of the first section of the tank. This collector consists of a pair of parallel strands of endless chain between which are fastened wooden scrapers. The chains run over sprocket wheels which enable them to be driven so that the scrapers travel slowly along the tank floor, moving the settled solids to the gutter at one end. A second scraping mechanism operates in this gutter to convey the sludge to a deep hopper at one corner of the tank, from which it is pumped to the municipal sewage plant.

The same Link-Belt mechanism which collects the sludge from the floor of the tank skims the floating material from the liquid surface. The wooden scrapers extend some 3 in. above the liquid and push accumulated grease before them. At the end of the first skimming section, the scrapers drag the grease up a concrete deck or apron into the trough.

After depositing the burden of grease, accumulated in the first section, the scrapers continue over the trough

and baffle and down into the liquid again to propel grease separating in the final section to the trough at the effluent end of the tank.

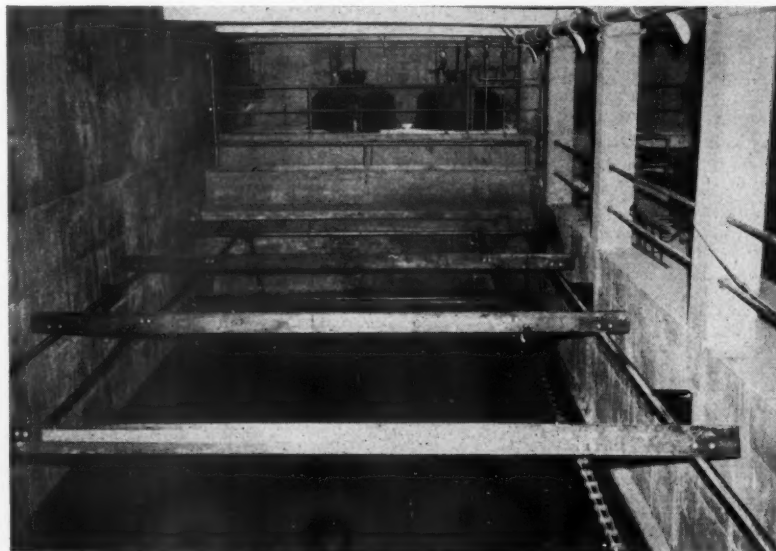
At this point, removal from the surface of the tank is not automatic as it is at the first trough. It has been found better to have a man scrape the grease from the tank surface with a hoe-like instrument, taking sufficient water to make the grease flow easily when additional water is introduced into the trough from a hose. Grease is removed from the receiving pits by pumps which discharge direct to the rendering tanks.

Air diffusing equipment in the aeration section consists of a battery of 24 porous tubes fed in pairs from riser pipes all tapped into a 6 in. header. Each riser pipe is provided with a valve which can be operated from a platform extending across the tank. This arrangement of valves permits a uniform distribution of air to be obtained and affords some control over the quantity used.

### Air Diffusing Tubes

At the inlet end of the first section, just beneath the influent pipe, there are two air diffusing tubes. The air released through these tubes not only helps to liberate grease from the gut hasher wastes, but also produces a baffling action which distributes the flow across the width of the tank. It is thought that a certain amount of agitation of the sludge in the aeration compartment helps to release grease trapped in the settled solids. Air, at the rate of 200 to 300 cu. ft. per minute, is compressed by a rotary, positive displacement type blower located adjacent to the main tank.

The three rendering tanks are located at the end of the building and at the



CONVEYOR INSTALLATION SHOWN

View of grease skimming run of conveyor in second section of separator. Tank is partially dewatered in the above illustration.



TRADE MARK

THE QUALITY TRADE MARK



For Grinder Plates and Knives  
that Cost Less to Use

COME TO SPECIALTY!

— C-D SUPERIOR PLATES —

Immediately available in all styles: angle hole, straight hole and tapered hole . . . one sided or reversible . . . equipped with patented spring lock bushing.

— C-D TRIUMPH PLATES —

are everlasting plates guaranteed for five years against resharpener and resurfacing expenses. Built to outlast any other make of plate 3-to-1. Available in any style or any size to fit all grinders.

— C-D CUTMORE KNIVES —

— C-D SUPERIOR KNIVES —

— B. & K. KNIVES —

all with changeable blades.

Also, Sausage Linking Guides, Casing Flushing Guides, Solid Tool Steel Knives, Silent Cutter Knives and Repair Parts for all Sausage Machinery.

Send for full particulars!

THE SPECIALTY  
MFRS. SALES CO.

Chas. W. Dieckmann

2021 GRACE ST., CHICAGO, ILL.

end of the separation tank. They are each 7 ft. in diameter and 8 ft. deep, of the same construction as standard lard rendering tanks for pressures up to 60 lbs. per sq. in.

Grease is pumped from grease receiving pits into the rendering tanks until the level is about one foot from the top. Surplus water is withdrawn from cocks at the sides of the tanks and after sealing, steam at 50 lbs. per sq. in. is turned directly into the grease. It requires about one and one-quarter hours for the fat to be rendered; contents are allowed to settle for another two to three hours. Additional settling of one day is provided in the receiving tank within the building, after which the grease is pumped into outside storage tanks.

Some time after operation was first started, it was decided to experiment with the addition of gaseous chlorine to the air being diffused into the wastes. Previous experiments by others had indicated that the addition of chlorine would increase the efficiency of aeration as a grease separating process and this proved the case here, as shown by the graph at top of this page.

As previously explained, all the wastes treated for the removal of grease emanated from three general sources. Those originating in the meat processing plant and coming from the gut hasher are first combined and then passed directly into the recovery process. The balance of the flow is general plant waste, which is first screened before being processed.

### Summary of Results

Total flow to be treated ranged between approximately 9,500 gallons per hour and 53,000 gallons per hour during the 12-day period in which tests were conducted. The average hourly rate, based on the total daily average flow, was 26,500 gallons per hour, while the whole volume of wastes treated was 320 gals. per hog killed.

The combined gut hasher and meat processing wastes averaged 8,700 gallons per hour, with a peak of some 18,000 gallons per hour at 10 p.m. The major quantity was contributed by the

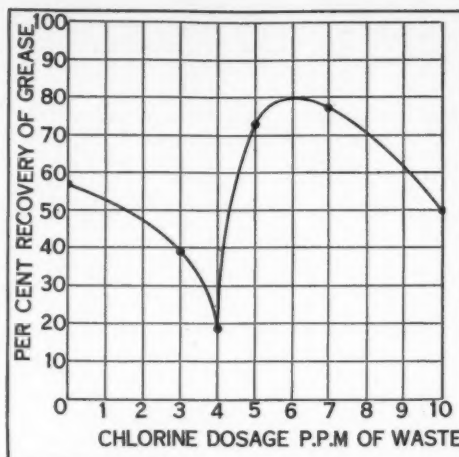


FIG. 1.—EFFECT OF CHLORINE DOSAGE

general plant wastes, averaging 17,800 gallons per hour, with a peak rate at 3 p.m. of 45,300 gallons per hour.

On the basis of the average hourly flows through the unit, the retention of gut hasher wastes in the first skimming compartment is approximately two hours; the period of aeration for all the flow is about 30 minutes and the retention in the final settling and skimming section also two hours. During peak flows, these detention periods are cut in half.

The total solids, both suspended and dissolved, reaching the interceptor averaged 36,600 lbs. per day, of which one-fifth to one-half came from the gut hasher wastes. About 67 percent of the total solids was dissolved in the liquid while the balance was suspended. During the testing period, removal of suspended solids by the whole process averaged 53 per cent.

Total grease present in the composite flow to the plant averaged some 13,200 lbs. per day as represented by chloroform soluble substances and will, therefore, include non-organic oil, corn and other non-animal fats. However, as is shown in the table, the fat content varied between a minimum of about 7,300 lbs. to the maximum of 27,542 lbs. throughout the testing

period, and the grease content per hog killed ranged from 4.4 lbs. to 12.4 lbs., averaging 6.78 lbs. per hog killed.

It must be remembered that this average figure represents chloroform-soluble material and is not strictly comparable with other reported results based on a different extracting substance such as petroleum ether. Using air alone in the aeration process, the recovery system as a whole extracted 56 per cent of all the grease contained in the raw waste reaching the interceptor. This represents an average of 6,329 lbs. per day or 3.15 lbs. per hog killed, and is material ready for rendering.

With the former, conventional type catch-basin, grease recovery averaged 0.56 lbs. per hog killed and after installation of the present improved type of interceptor, recovery was increased to 0.98 lbs., or an improvement of 75 per cent over the original. These average recoveries are not chloroform-soluble materials, as reported in the present studies, but are given to show that the new facilities are recovering considerably more fats than the former catch-basins. In addition to high yield, the present equipment is recovering a good quality grease having a color index slightly over 17 while free fatty acid runs about 9 per cent.

When seven parts per million of chlorine were added to the air, the percentage recovery was increased to 77 per cent. Unfortunately, results for only one day of operation are available when using the optimum dosage of 7 parts per million. However, if the results are averaged for the two days during which complete figures are available when dosing at 5 and 7 p.p.m., the percentage recovery becomes nearly 75 per cent. The curve in Figure 1 illustrates the importance of the chlorine dosage on grease recovery.

According to the curve, the proper amount of chlorine to use is between 6 and 7 p.p.m. in order to obtain the maximum recovery of grease from the raw wastes being treated at the Tobin plant. It requires only some 36 lbs. per day of chlorine to apply a dose of 7 p.p.m. to the wastes passing through the interceptor. Since this small addition of chemical apparently increases the yield by 30 per cent, it is a worthwhile addition to the process.

The authors wish to thank John Pray, manager of utilities of Ft. Dodge, and P. Magennis and Theo. Lovell, chemists at the Ft. Dodge sewage treatment plant, for their efforts and valuable suggestions throughout the design and construction period as well as in conducting the tests.

TABLE I.—DETAILED FLOW AND GREASE RECOVERY DATA

Date	Day	Flow in gallons	Kill of hogs	Chlorine, p.p.m.	Grease in incoming waste, lbs.	Lbs. per hog	Grease in effluent from tank	Lbs. per hog	Grease in settled solids, lbs.	Lbs. per hog	Grease recovered for rendering, lbs.	Lbs. per hog	Per cent recovered	Per cent removed
1-7	Wed.	613,600	2,252	0	12,336	5.5	4,987	2.2	259	0.1	7,090	3.2	57.0	60.0
1-8	Thur.	627,200	1,972	0	8,705	4.4	4,094	2.0	792	0.4	3,819	1.9	44.0	53.0
1-9	Fri.	636,800	2,042	0	15,000	6.4	4,043	2.0	1,118	0.5	7,929	3.9	60.0	69.0
1-10	Sat.	565,250	2,217	0	13,190	5.9	5,223	2.3	737	0.3	7,230	3.2	55.0	60.0
2-3	Tue.	675,000	1,783	0	10,685	6.0	2,550	1.4	1,441	0.8	6,694	3.8	62.0	76.0
2-4	Wed.	634,100	1,772	0	9,134	5.2	2,010	1.1	1,912	1.1	5,212	2.9	57.0	78.0
Average		608,660	2,006	0	11,190	5.56	3,818	1.90	1,043	0.51	6,329	3.15	56.5	65.8
1-15	Thur.	639,000	2,231	3	17,475	7.9	5,578	2.5	5,161	2.3	6,736	3.0	39.0	68.0
1-16	Fri.	663,900	2,219	4	15,965	6.3	9,231	4.2	2,230	1.0	2,504	1.1	18.0	34.0
1-17	Sat.	625,940	2,225	5	27,542	12.4	6,441	2.9	978	0.4	20,128	9.0	73.0	77.0
2-5	Thur.	643,100	1,461	5	7,477	5.1	2,175	1.5	...	...	...	...	...	...
2-6	Fri.	663,160	1,820	7	17,850	9.8	2,940	1.6	1,190	0.7	13,738	7.6	77.0	84.0
2-7	Sat.	628,240	1,526	10	7,293	4.8	1,843	1.2	1,778	1.2	3,672	2.4	50.0	74.0
Average, 2-6 & 1-17		644,069	2,023	6	22,700	11.20	4,090	2.31	1,062	0.53	16,928	8.36	74.6	79.3
Average, 12 days		626,357	1,900	..	13,229	6.78	...	...	...	...	...	...	...	...

Watch Classified page for good men.

# MARKET SUMMARY

## DETAILED INFORMATION INDEX

Hog Cut-Out.....40	Tallow & Greases...43
Carlot Provisions...40	Vegetable Oils...44
Lard.....40	Hides.....45
L. C. L. Prices.....41	Livestock.....48

## Hogs and Pork

### HOGS

Chicago hog market this week: Prices closing 10 to 15c lower.

	Thurs.	Week ago
Chicago, top .....	\$14.35	\$14.35
4 day avg.....	14.20	14.30
Kan. City, top.....	14.00	14.05
Omaha, top .....	13.90	13.90
St. Louis, top.....	14.10	14.30
Corn Belt, top.....	14.00	14.05
Buffalo, top .....	14.75	14.90
Pittsburgh, top .....	14.40	14.65

Receipts—20 markets

4 days .....	369,000	375,000
--------------	---------	---------

Slaughter—

27 points* .....	816,428	753,077
Cut-out .....	180-	220-
results .....	220 lb.	240 lb.
This week.....	74	—86
Last week.....	90	—96

### PORK

Chicago carlot pork:

Green hams,		
all wts. ....	24% @ 25%	24% @ 25%
Loins, all wts..	23 @ 27½	23 @ 27½
Bellies, all wts..	15% @ 16	15% @ 16
Picnics,		
all wts. ....	23½ @ 23%	23½ @ 23%
Reg. trimmings..	21½ @ 22	22

New York:

Loins, all wts..	24 @ 30	24 @ 30
Butts, all wts..	29 @ 31	29 @ 31

Boston:

Loins, all wts..	28 @ 31	28 @ 31
------------------	---------	---------

Philadelphia:

Loins, all wts..	25 @ 30	25 @ 30
Butts, all wts..	29½ @ 31½	29½ @ 31½

### LARD

Lard—Cash .....	12.35	12.55
Loose .....	11.42½	11.42½
Leaf .....	11.61½	11.61½

\*Week ended May 29.

## Cattle and Beef

### CATTLE

Chicago cattle market this week: Bulk of steers, yearlings and cows little changed from a week earlier. Bulls 10 to 15c higher.

	Thurs.	Week ago
Chicago steer top...†	\$14.30	\$16.25
4 day avg.....	13.25	13.35
Kan. City, top.....	13.75	13.75
Omaha, top .....	14.00	13.50
St. Louis, top.....	13.65	13.25
St. Joseph, top.....	13.25	13.50
Bologna bull top....	11.85	11.40
Cutter cow top.....	9.25	9.50
Canner cow top.....	8.00	8.25

Receipts—20 markets

4 days .....	208,000	236,000
--------------	---------	---------

Slaughter—

27 points* .....	195,187	163,744
------------------	---------	---------

### BEEF

Steer carcass, good  
700-800 lbs.

Chicago ..	\$19.50 @ 21.00	\$19.50 @ 21.50
Boston ...	20.00 @ 21.00	20.00 @ 21.00
Phila. ....	20.50 @ 22.00	20.50 @ 22.00
New York.	21.00 @ 23.00	20.50 @ 22.00

Dressed canners, No.

350 lbs. up.....	.14½	.14½
Cutters, 400 @ 450 lbs..	.15½	.15½
Cutters, 450 lbs. up....	.15%	.15%

Bologna bulls,

600 lbs. up.....	.16½	.16½
------------------	------	------

\*Week ended May 29.

†Choice grades absent.

Chicago prices used in compilations unless otherwise specified.

### PROVISION STOCKS

Chicago—May 31

Total lard .....	33,008,857
Total cut meats.....	62,337,768

## By-Products

### HIDES

	Thurs.	Week ago
Chicago hide market active.		
Native cows .....	.15½	.15½
Kipskins .....	.20	.20
Calfskins .....	.25½	.25½
Shearlings .....	2.15	2.15

New York hide market strong.

Native cows .....	.15½	.15½
-------------------	------	------

### TALLOW, GREASES, ETC.

New York tallow market firm.

Extra .....	9.71¼	9.71¼
-------------	-------	-------

Chicago tallow market firm.

Prime .....	9.71¼	9.71¼
-------------	-------	-------

Chicago greases strong.

White .....	9.71¼	9.71¼
-------------	-------	-------

New York greases strong.

White .....	9.71¼	9.71¼
-------------	-------	-------

Tankage (low test) ..	1.21	1.25
-----------------------	------	------

11-12% tankage ....	5.37	5.75
---------------------	------	------

Digester tankage

60% .....	71.00	74.00
-----------	-------	-------

N.Y. Cottonseed oil,

Val. & S. E. ....	.12%	.12%
-------------------	------	------

### BUSINESS INDICATORS

Wholesale Prices (1926=100)

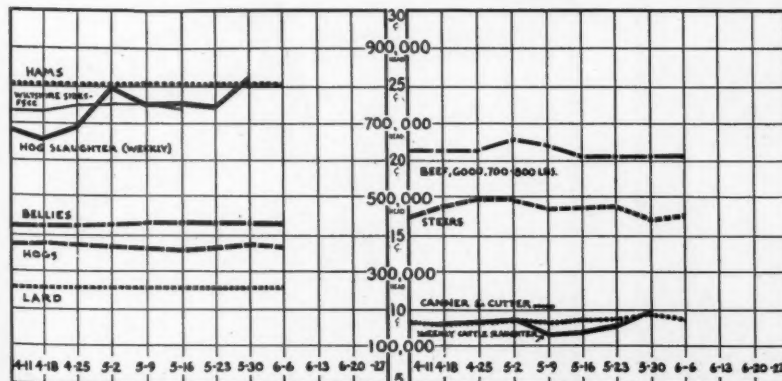
	May 23,	May 24,
Foods .....	99.1	79.5
Manfd. Prod..	99.2	87.5

Employment (1923-25=100)

	Apr. 1942	Apr. 1941
Meat Packing.	133.3	110.2
All Industries.	135.7	122.6

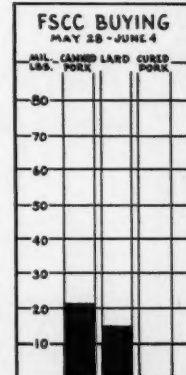
Payrolls (1923-25=100)

Meat Packing.	160.2	115.1
All Industries.	186.4	134.7



### PRICE, KILL AND FSCC BUYING

Curves in the first column chart show trends of wholesale pork and hog prices and hog kill. Second column curves show price trends for steers and canner and cutter cows, good beef and weekly cattle slaughter at 27 market points.





## Record Volume of Pork Turned Out During May

Production of pork continued to increase during May and was the largest on record for that month, the American Meat Institute pointed out this week in a review of the livestock and meat trade during the past month. Pork production is estimated by the Institute to have been from 5 to 10 per cent greater in May than during the previous month and from 10 to 15 per cent greater than the same month last year.

Production of other classes of meat in May was approximately the same as that of a year ago, although somewhat smaller than production during the previous months this year. All classes of meat, with the exception of veal, were produced in considerably greater quantities in May this year than the average for that month during the ten-year period, 1932-41.

With the exception of hogs, marketings of livestock in May were about the same as last year. Marketings of hogs, however, are estimated to have shown a pronounced seasonal increase during May as compared with April, and also to have been substantially larger than last year.

Wholesale prices of beef declined slightly during May while prices of lamb advanced. Fresh pork and veal prices remain unchanged, holding the ceiling level designated by the Office of Price Administration for those products.

## STOCKS AT SEVEN MARKETS

Provision stocks at seven markets during May showed further losses compared with the previous month and were sharply under the corresponding time of a year earlier. Lard holdings at 45,261,429 lbs. at the close of May compared with 65,351,310 lbs. a month earlier. Holdings were almost 200 million lbs. below a year earlier.

The all-meat total showed less loss than did lard. Holdings at 153,894,580 lbs. compared with almost 167 million lbs. late in April and around 263 million lbs. on May 31 a year earlier. S.P. meats showed only slight changes compared with a month earlier, while D.S. meats were stored in about the same volume as a month ago. However, all figures were sharply under the totals of 1941.

Stocks of provisions at Chicago, Kansas City, Omaha, St. Louis, East St. Louis, St. Joseph and Milwaukee, on May 31, 1942, with comparisons as especially compiled by THE PROVISIONER:

	May 31, 1942	April 30, 1942	May 31, 1941
Total S.P. meats	100,662,376	112,366,256	177,719,310
Total D.S.			
meats	31,625,956	31,647,718	56,002,128
Other cut meats	21,606,248	22,582,154	30,056,356
Total all meats	153,894,580	166,606,128	263,777,794
P.S. lard	35,875,740	56,093,959	217,121,684
Other lard	9,385,689	9,257,351	24,947,871
Total lard	45,261,429	65,351,310	242,069,555
S.P. regular	14,874,263	15,295,685	18,973,116
S.P. skinned			
hams	36,164,214	40,037,549	63,904,241
S.P. bellies	46,837,810	53,032,980	75,053,399
S.P. picnic	2,777,089	3,948,742	19,722,554
D.S. bellies	18,298,891	19,539,850	41,576,323
D.S. fat backs	13,327,065	12,107,868	14,335,805

## CHICAGO PROVISION STOCKS

Stocks of lard, clear bellies and total cut meats declined further during the month of May compared with a month earlier and the same time of last year. Total lard stocks on May 31 dropped to 33 million lbs., off almost 17 million lbs. from the close of April. The total was a mere fraction of the 193,281,487 lbs. in storage at the close of May a year earlier.

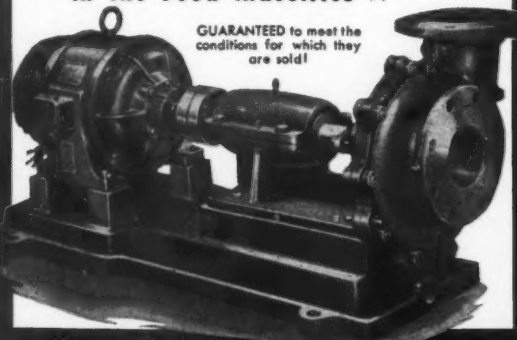
Total D.S. clear bellies on hand at the close of last month were 7,508,700 lbs., compared with 8,360,909 lbs. a month earlier and 15,291,265 lbs. at the end of May, 1941. Stocks of cut meats totaled 62,337,768 lbs. compared with 72,381,284 lbs. on April 30 and 116,386,756 lbs. on May 31, 1941.

	May 31, 1942	April 30, 1942	May 31, 1941
All barrelled pork	16,469	18,419	14,938
P. S. lard	15,311,219	20,681,469	94,947,707
P. S. lard	5,557,460	7,115,160	44,952,149
P. S. lard	8,236,700	17,391,943	43,955,255
Other lard	3,903,478	4,655,991	9,426,376
Total lard	33,008,857	49,844,563	193,281,487
D. S. clear bellies (contract)	886,300	661,700	5,842,892
D. S. clear bellies (other)	6,622,400	7,699,209	9,448,373
Total D. S. clear bellies	7,508,700	8,360,909	15,291,265
D. S. rib bellies	222,000	163,000	921,032
D. S. fat backs	4,678,600	4,681,723	5,014,394
S. P. hams	6,367,838	7,174,621	10,347,393
S. P. skinned hams	15,725,918	19,956,212	29,952,730
S. P. bellies	17,912,625	21,972,516	34,472,657
S. P. picnics, S. P. Boston shoulders	1,709,079	2,546,591	8,372,751
Other cut meats	8,213,008	7,525,712	12,014,534
Total cut meats	62,337,768	72,381,284	116,386,756

<sup>1</sup>Made since Jan. 1, 1942. <sup>2</sup>Made Oct. 1, 1941 to Jan. 1, 1942. <sup>3</sup>Made previous to Oct. 1, 1941.

IN TYPES—MATERIALS—AND DRIVES

★ **DESIGNED** for efficient service  
in the Food Industries ★



GUARANTEED to meet the conditions for which they are sold!

Frederick SPECIALISTS ON  
**PUMPS**

The FREDERICK IRON & STEEL COMPANY • Frederick, Md.

## SAVE MONEY WITH NIAGARA EQUIPMENT

### SAVES TIME, MONEY AND SPACE

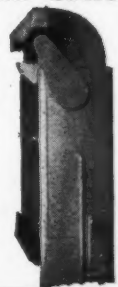
NIAGARA Air Conditioning Fan Coolers with high air velocity, permit economical refrigerant temperatures and give constantly uniform, correct storage temperature. They save operating time, cut food preservation expense.

Niagara "No Frost" prevents frosting of cooler coils, saves loss of capacity, prevents shut-downs of equipment—completely automatic.

Representatives in principal cities. Address inquiries to

**NIAGARA BLOWER COMPANY**

6 E. 45th Street New York City  
Chicago Office: 37 W. Van Buren Street



## STOCKINETTE BAGS

BEEF • VEAL • LAMB

HAM • SAUSAGE • FRANK



WRITE TODAY FOR PRICES AND SAMPLES

**CINCINNATI COTTON PRODUCTS CO.**

Colerain, Alfred and Cook Streets • Cincinnati, Ohio  
STOCKINETTES • DUBLEDGE BEEF SHROUDS • INDUSTRIAL FABRIC

CKS

total  
g the  
month  
year.  
ed to  
illion  
total  
1,487  
lay a

at the  
0 lbs.,  
month  
nd of  
totald  
381,-  
6 lbs.

ay 31,  
1941  
14,938  
947,707  
952,149  
955,255  
426,376  
281,487

842,892  
448,373

291,265  
921,032  
014,394  
347,393

952,730  
472,057

372,751  
014,534  
386,756  
1941 to  
1.

ARA  
NT  
CE

PLES  
CO.  
Ohio  
FABRIC

8, 1942



Seems like every meat packer "Came from Missouri" when we mentioned Dextrose until...

tests proved cures with

**CERELOSE** { PURE  
Dextrose Sugar }

improve

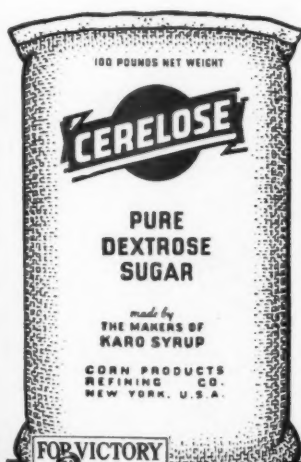
**COLOR and FLAVOR**

in

**SMOKED BUTTS**

and

**SMOKED TENDERLOINS**



**CORN PRODUCTS SALES COMPANY**

333 N. Michigan Avenue, Chicago, Illinois

# CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

## CASH PRICES

Carlot trading loose, basis, f.o.b. Chicago or Chicago basis, Thur., June 4, 1942

### REGULAR HAMS

	Green	†S.P.
8-10	25%	26
10-12	25%	26
12-14	25%	25%
14-16	24%	25
10-16 range	24%	....

### BOILING HAMS

	Green	†S.P.
16-18	24	25
18-20	23%	24%
20-22	23%	24%
16-20 range	23%	....
16-22 range	23%	....

### SKINNED HAMS

	Fresh & Fr. Frsn.	†S.P.
10-12	28	28½
12-14	27	27½
14-16	26	26½
16-18	26	26½
18-20	25½	26
20-22	25½	26
22-24	25½	25½
24-26	25½	25½
25-30	25½	25½
25/up, 2's inc.	25½	....

### PICNICS

	Green	†S.P.
4-6	23%	24n
6-8	23½ @ 23%	23½n
8-10	23½ @ 23%	23½n
10-12	23½ @ 23%	23½n
12-14	23½ @ 23%	23½n
8/up, 2's inc.	23½ @ 23%	....

Short shank ½¢ over.

### BELLIES

(Square Cut Seedless)

	Green	†D.C.
6-8	19½	20%
8-10	19½	20%
10-12	19	20
12-14	17½	18½
14-16	17½	18½
16-18	17½	18½

†Quotations represent No. 1 new cure.

### GREEN AMERICAN BELLIES

18-20	16½
20-25	15½ @ 16

### D. S. BELLIES

	Clear	Rib
16-18	16n	....
18-20	15½n	....
20-25	15½	15½
25-30	15½	15½
30-35	15½	15½
35-40	15½	15½
40-50	15½	15½

### D. S. FAT BACKS

6-8	11½
8-10	11½
10-12	11½
12-14	12
14-16	12½
16-18	12½
18-20	12½
20-25	12½

### OTHER D. S. MEATS

Regular plates	6-8	12n
Clear plates	4-6	10
D. S. jowl butts	9½ @ 10½	....
B. P. jowls	9½ @ 10½	....
Green square jowls	11½ @ 11½	....
Green rough jowls	10 @ 10½	....
Green skin'd jowls l.c.l.	13 @ 14	....

### WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade:

	Cash	Loose	Leaf
Saturday, May 30.....	Holiday.	....	....
Monday, June 1.....	11.42½b	11.61½b	....
Tuesday, June 2.....	12.45n	11.42½b	11.61½b
Wednesday, June 3.....	12.27½	11.42½b	11.61½b
Thursday, June 4.....	12.30b	11.42½b	11.61½b
Friday, June 5.....	12.40n	11.42½b	11.61½b

### Packers' Wholesale Prices

Refined lard, tierces, f.o.b. Chgo.....	13½
Kettle rend., tierces, f.o.b. Chgo.....	14½
Leaf, kettle rend., tierces, f.o.b. Chgo.....	14½
Neutral, tierces, f.o.b. Chicago.....	13½
Shortening, tierces, c.a.f.....	16½

### Havana, Cuba Pure Lard Price

Wednesday, June 3.....	16.02½
------------------------	--------

## FUTURE PRICES

SATURDAY, MAY 30, 1942

Holiday.

MONDAY, JUNE 1, 1942

	Open	High	Low	Close
LARD:	....	....	....	....
July.....	....	....	....	12.45b
Sept.....	....	....	....	12.62½n
Oct.....	....	....	....	12.72½ax
Dec.....	....	....	....	12.80ax

No sales.  
Open interest: July 118; Sept. 22; Dec. 1; total, 136 lots.

TUESDAY, JUNE 2, 1942

LARD:	July.....	12.45	12.50	12.45	12.50b
Sept.....	....	....	....	....	12.65b
Oct.....	....	....	....	....	12.72½n
Dec.....	....	....	....	....	12.80n

Sales: July 3.  
Open interest: July 118; Sept. 22; Dec. 1; total, 136 lots.

WEDNESDAY, JUNE 3, 1942

LARD:	July.....	12.50	12.50	12.25	12.27½b
Sept.....	....	....	....	....	12.87½b
Oct.....	....	....	....	....	12.50ax
Dec.....	....	....	....	....	12.70ax

Sales: July 4.  
Open interest: July 114; Sept. 22; Dec. 1; total, 137 lots.

THURSDAY, JUNE 4, 1942

LARD:	July.....	....	....	....	12.35b
Sept.....	....	....	....	....	12.45b
Oct.....	....	....	....	....	12.50b
Dec.....	....	....	....	....	12.70n

No sales.  
Open interest: July, 114; Sept., 22; Dec., 1; total, 137 lots.

FRIDAY, JUNE 5, 1942

LARD:	July.....	12.40	12.50	12.40	12.47½ax
Sept.....	12.57	....	....	....	12.57½b
Dec.....	....	....	....	....	12.70b

## GOVERNMENT GRADED MEAT

Meat graded and contract deliveries of meats and by-products accepted by the U. S. Department of Agriculture, Agricultural Marketing Administration during April:

	April 1942 lbs.	March 1942 lbs.	April 1941 lbs.
Fresh & frozen—			
Beef .....	79,024,386	76,744,363	58,956,215
Veal .....	817,643	508,304	785,956
Calf .....	37,090	35,300	12,149
Lamb .....	3,616,609	3,215,977	2,531,240
Mutton & Yrkg. ....	221,415	215,296	211,542
Pork .....	459,144	432,457	851,408
Cured—			
Beef .....	150,013	141,234	136,369
Pork .....	676,617	740,876	1,097,406
Sausage .....	665,654	591,971	570,886
Other meats & lard .....	335,711	352,284	519,989
Total <sup>1</sup> .....	86,004,282	82,979,042	65,673,160

<sup>1</sup>These totals exclude gradings for F.S.C.C.

## MARCH MEAT CONSUMPTION

Federally inspected meats available for consumption in March, 1942:

	Total Consumption, lbs.	Per Capita lbs.
BEEF AND VEAL		
March, 1942.....	560,617,000	4.19
March, 1941.....	464,920,000	3.50
PORK (INC. LARD)		
March, 1942.....	648,483,000	4.85
March, 1941.....	693,704,000	5.22
LAMB AND MUTTON		
March, 1942.....	73,311,000	.55
March, 1941.....	62,355,000	.47
TOTAL		
March, 1942.....	1,282,412,000	9.59
March, 1941.....	1,220,979,000	9.19
LARD		
March, 1942.....	72,914,000	.54
March, 1941.....	113,657,000	.86

## HOG CUT-OUT RESULTS CONTINUE IN RED

(Chicago costs and prices, first four days of week.)

Minor changes were registered in the cut-out test of hogs this week compared with a week earlier. Live prices registered a slight decline toward the close of the week and losses on the various weights were not quite as severe as a week earlier. However, losses were not far from being the heaviest in many months, ranging from 82c on lights to \$1.27 per cwt. on heavies.

	—180-220 lbs.—			—220-240 lbs.—			—240-270 lbs.—		
	Pct. live wt.	Price per lb.	Value per cwt. alive	Pct. live wt.	Price per lb.	Value per cwt. alive	Pct. live wt.	Price per lb.	Value per cwt. alive
Regular hams .....	14.00	24.8	\$3.47	14.00	24.1	\$3.37	13.80	23.5	\$3.24
Picnics .....	5.70	23.4	1.33	5.60	23.3	1.30	5.50	23.5	1.28
Boston butts .....	4.00	28.6	1.14	4.10	28.4	1.16	4.00	28.4	1.14
Loins (blade in) .....	9.90	26.3	2.60	9.80	25.6	2.51	9.70	24.3	2.36
Bellies, S. P. ....	11.00	19.1	2.10	9.70	19.0	1.84	7.90	17.0	1.34
Bellies, D. S. ....	....	....	....	2.10	14.9	.31	4.00	14.8	.59
Fat backs .....	1.00	10.3	.10	3.00	10.6	.32	4.20	11.1	.47
Plates and jowls .....	2.80	10.0	.28	2.80	10.0	.28	3.30	10.0	.28
Raw leaf .....	2.10	11.2	.24	2.10	11.2	.24	2.10	11.2	.24
P. S. lard, rend. wt. ....	11.4	11.40	1.14	1.30	10.60	1.14	1.21	....	....
Spareribs .....	1.60	15.0	.24	1.60	13.8	.22	1.60	12.3	.20
Frimmings .....	3.00	21.1	.63	2.80	21.1	.59	2.80	21.1	.59
Feet, tails, neckbones ..	2.00	....	.15	2.00	....	.15	2.00	....	.15
Offal and miscellaneous ..	....	....	.32	....	....	.32	....	....	.32
TOTAL YIELD AND VALUE.....	69.50	....	\$14.21	71.00	....	\$14.11	71.50	....	\$13.61
Cost of hogs per cwt.....	....	....	\$14.29	....	....	\$14.30	....	....	\$14.27
Condemnation loss .....	....	....	.07	....	....	.07	....	....	.07
Handling and overhead ..	....	....	.67	....	....	.67	....	....	.54
TOTAL COST PER CWT. ....	....	....	\$15.03	....	....	\$14.07	....	....	\$14.88
ALIVE .....	....	....	14.21	....	....	14.11	....	....	13.61
TOTAL VALUE .....	....	....	....	....	....	....	....	....	....
Loss per cwt.....	....	....	.82	....	....	.86	....	....	1.27
Loss last week.....	....	....	.90	....	....	.96	....	....	1.36



# MEAT AND SUPPLIES PRICES

## Chicago

### WHOLESALE FRESH MEATS

Carcass Beef		Cor. week,
	Week ended June 4, 1942 per lb.	1941 per lb.
Prime native steers—		
400-600	nominal	19 1/4 @ 20
600-800	nominal	19 1/4 @ 20
800-1000	nominal	20
Good native steers—		
400-600	.21 @ 21 1/4	17 1/4
600-800	.21 @ 21 1/4	17 1/4
800-1000	.21 @ 21 1/4	17 1/4
Medium steers—		
400-600	.20 @ 20 1/4	16 1/4
600-800	.20 @ 20 1/4	16 1/4
800-1000	.20 @ 20 1/4	15 1/4 @ 16 1/4
Heifers, good, 400-600	.20 @ 21 1/4	16 1/4
Cows, 400-600	.17 1/4	18 1/4 @ 19 1/4
Hind quarters, choice	.23 1/4	24 1/4
Fore quarters, choice	.20	14 1/4

### Beef Cuts

Steer loins, choice, 60/65	.38	38
Steer loins, No. 2	.32	28 1/2
Steer short loins, choice, 30/35.45	.48	48
Steer short loins, No. 1	.40	36
Steer short loins, No. 2	.35	32
Steer loin ends (hips)	.29	26
Steer loin ends, No. 2	.27	24
Cow loins	.20	21 1/4
Cow short loins	.20	20
Cow loin ends (hips)	.21	21
Steer ribs, choice, 30/40	.28	28
Steer ribs, No. 1	.26	26
Steer ribs, No. 2	.25	18 1/4
Cow ribs, No. 2	.18	15 1/4
Cow ribs, No. 3	.17	14 1/4
Steer rounds, choice, 80/100	.23	20
Steer rounds, No. 1	.23	20
Steer rounds, No. 2	.22 1/4	19 1/4
Steer chucks, choice, 80/100	.20	14 1/4
Steer chucks, No. 1	.20	14 1/4
Steer chucks, No. 2	.19	14
Cow rounds	.18 1/4	14
Cow chucks	.17 1/4	14
Steer plates	.13 1/2	10 1/4
Medium plates	.13	10
Briskets, No. 1	.13	15 1/4
Cow navel ends	.12	8 1/4
Steer navel ends	.12	9 1/4
Fore shanks	.13	7
Hind shanks	.10	8
Strip loins, No. 1 bbls.	.70	70
Strip loins, No. 2	.70	70
Sirloin butts, No. 1	.38	30
Sirloin butts, No. 2	.36	27
Beef tenderloins, No. 1	.65	60
Beef tenderloins, No. 2	.60	58
Rump butts	.28	26
Flank steaks	.28	18
Shoulder clods	.23 1/4	26
Hanging tenderloins	.19	16
Insides, green, 12/18 range	.24	20
Outsides, green, 8 lbs. up	.26	20
Knuckles, green, 8 lbs. up	.25 1/4	20

### Beef Products

Brains	.10	6
Hearts	.15	11
Tongues	.20	18
Sweetbreads	.28	15
Or-tails	.10	10
Fresh tripe, plain	.9	9
Fresh tripe, H. C.	.15	14
Livers	.28	28
Kidneys	.10	8

### Veal

Choice carcass	.23	18 1/4
Good carcass	.22	17 1/4
Good saddles	.27	28
Good racks	.18	14
Medium racks	.16	12 1/4

### Veal Products

Brains, each	.15	10
Sweetbreads	.43	31
Calf livers	.58	55

### Lamb

Choice lambs	.27	23
Medium lambs	.25	22
Choice saddles	.31	26
Medium saddles	.29	25
Choice fores	.23	18
Medium fores	.20	15
Lamb fries	.35	28
Lamb tongues	.17	17
Lamb kidneys	.25	16

### Mutton

Heavy sheep	.12	9
Light sheep	.14	11
Heavy saddles	.14	11
Light saddles	.13	10
Heavy fores	.10	7
Light fores	.12	9
Mutton legs	.17	17
Mutton loins	.13	11
Mutton stew	.8	7
Sheep tongue	.11	11
Sheep heads, each	.11	11

### Fresh Pork and Pork Products

Pork loins, 8/10 lbs. av.	.29	20
Picnics	.26 1/4	16
Skinned shoulders	.28	16
Tenderloins	.39	30
Spareribs	.17	12
Back fat	.14	9
Boston butts	.30 1/4	18 1/4
Boneless butts, cellar	.35	22
trim, 2/4	.20	10
Hocks	.13	7
Tails	.13	7
Neck bones	.5	8
Silp bones	.22	8
Blade bones	.20	10
Pigs' feet	.5	3 1/4
Kidneys, per lb.	.8	4
Livers	.14	11
Brains	.12	8
Ears	.7 1/2	5
Snouts	.8 1/2	6
Heads	.8	6
Chitterlings	.8	6

### WHOLESALE SMOKED MEATS

Fancy regular hams, 14/16 lbs., parchment paper	.30	@ 31
Fancy skinned hams, 14/16 lbs., parchment paper	.31	@ 32 1/4
Standard reg. hams, 14/16 lbs. plain	.29	@ 30
Picnics, 4/8 lbs. short shank, plain	.28 1/4	@ 28 3/4
Fancy bacon, 6/8 lbs. plain	.28 1/4	@ 30
Standard bacon, 6/8 lbs. plain	.26	@ 27 1/4
No. 1 beef sets, smoked	.48	@ 49
Insides, 5/9 lbs.	.46	@ 47
Outsides, 5/9 lbs.	.46	@ 47
Knuckles, 5/9 lbs.	.46	@ 47
Cooked hams, choice, skin on, fattened	.52	
Cooked hams, choice, skinless, fattened	nominal	
Cooked picnics, skin on, fattened	nominal	
Cooked picnics, skinned, fattened	nominal	

### VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$23.75
Lamb tongue, short cut, 200-lb. bbl.	69.50
Regular tripe, 200-lb. bbl.	25.50
Honeycomb tripe, 200-lb. bbl.	28.00
Pocket honeycomb tripe, 200-lb. bbl.	31.50

### BARRELED PORK AND BEEF

Clear fat back pork:	
70-80 pieces	\$22.75
70-80 pieces	22.50 @ 23.00
100-125 pieces	22.25
Clear plate pork, 25-35 pieces	22.50 @ 23.00
Bean pork	25.00
Brisket pork	35.00
Plate beef	27.00
Extra plate beef	27.00

### SAUSAGE MATERIALS

(Packed basis.)

Regular pork trimmings	.20 1/4 @ 21
Special lean pork trimmings 85%	.32 @ 32 1/4
Extra lean pork trimmings 95%	.34 @ 34 1/4
Pork cheek meat (trimmed)	.19 1/4 @ 20 1/4
Pork hearts	.11 1/2 @ 12
Pork livers	.11 1/2 @ 12
Native boneless bull meat (heavy)	.21 @ 22
Boneless chucks	.21 @ 23
Shank meat	.18 1/4 @ 19
Beef trimmings	.15 1/4 @ 17
Dressed canners	.14 1/4 @ 15 1/4
Dressed cutter cows, 400-500 lbs.	.13 1/4 @ 15 1/4
Dr. bologna bulls, 600 lbs. and up	.16 1/4 @ 16 1/4
Tongues, No. 1 canner trim	.15

### DOMESTIC SAUSAGE

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. carton	.36 1/4
Country style sausage, fresh in link	.32 1/4
Country style sausage, fresh in bulk	.30 1/4
Country style sausage, smoked	.36
Frankfurters, in sheep casings	.31
Frankfurters, in hog casings	.31
Skinless frankfurters	.29
Bologna in beef bungs, choice	.23
Bologna in beef middles, choice	.23 1/4
Liver sausage in beef rounds	.21 1/4
Liver sausage in hog bungs	.23 1/4
Smoked liver sausage in hog bungs	.31
Head cheese	.20
New England luncheon specialty	.36 1/4
Mince luncheon specialty, choice	.27
Tongue and blood	.29
Blood sausage	.24
Souse	.19
Polish sausage	.33

### DRY SAUSAGE

Cervelat, choice, in hog bungs	.56
Thuringer	.29
Farmer	.41
Holsteiner	.41
B. C. salami, choice	.53
Milane salami, choice, in hog bungs	.50
B. C. salami, new condition	.51
Frissas, choice, in hog middles	.56
Genoa style salami, choice	.62
Pepperoni	.49
Mortadella, new condition	.28
Cappicola (cooked)	.52
Italian style hams	.45 1/4

### CURING MATERIALS

Nitrite of soda (Chgo. w'ase. stock).	Cwt.
In 400-lb. bbls. delivered	\$ 8.75
Salt peter, less than ton lots, f.o.b. N. Y.	8.60
Small crystals	12.00
Medium crystals	13.00
Large crystals	14.00
Pure rfd. gran. nitrate of soda	4.00
Pure rfd. powdered nitrate of soda	unquoted
Salt, per ton, in minimum car of 80,000 lbs.	
only, f.o.b. Chicago, per ton:	
Granulated, kiln dried	9.70
Medium, kiln dried	12.70
Rock, bulk, 40 ton cars	8.80
Sugar—	
Raw, 96 basis, f.o.b. New Orleans	3.74
Standard gran., f.o.b. refiners (2%)	5.45
Packers' curing sugar, 250 lb. bags	5.10
f.o.b. Reserve, La., less 2% (cotton)	4.80
Dextrose, in car lots, per cwt. (cotton)	4.75
in paper bags	

### SAUSAGE CASINGS

(F. O. B. Chicago)

(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1 1/2 to 1 3/4 in.	
180 pack	.10 @ 18
Domestic rounds, over 1 1/2 in.	
140 pack	.33 @ 35
Export rounds, wide, over 1 1/2 in.	.46 @ 48
Export rounds, medium, 1 1/2 in.	
1 1/2 in.	.25 @ 26
Export rounds, narrow, 1 1/2 in. or under	.20
No. 1 weasands	.06 @ .08
No. 2 weasands	.04
No. 1 bungs	.18 @ .20
No. 2 bungs	.12
Middles, medium, 1 1/2 @ 2 in.	.50 @ .65
Middles, select, wide, 2 1/2 @ 3 in.	.60 @ .65
Middles, select, extra, 2 1/2 @ 3 in.	.90 @ 1.00
Middles, select, extra, 2 1/2 in. & up	1.35
Dried or salted blades:	
12-15 in. wide, flat	1.10 @ 1.25
10-12 in. wide, flat	.65 @ .80
8-10 in. wide, flat	.40
6-8 in. wide, flat	.25
Hog casings:	
Extra narrow, 29 mm. & dn.	2.30
Narrow mediums, 29 @ 32 mm.	2.30
Mediums, 32 @ 35 mm.	1.90 @ 2.00
English, medium, 35 @ 38 mm.	1.70
Wide, 38 @ 43 mm.	1.60
Extra wide, 43 mm.	1.40 @ 1.50
Export bungs	.21
Large prime bungs	.16
Medium prime bungs	.10
Small prime bungs	.10
Middles, per set	.20 @ .21

### SPICES

(Basis Chicago, original bbls., bags or bales.)

	Whole	Ground
Allspice, prime	.42	.45
Resifted	.44	.48
Chili pepper	.41	.41
Powder	.40	.41
Cloves, Amboyna	.40	.43
Zanzibar	.22 1/4	.27 1/4
Ginger, African	.50	.57
Mace, Fancy Banda	1.20	1.40
East Indies	1.00	1.14
East & West Indies Blend	1.02	1.02
Mustard flour, fancy	.84	.84
No. 1	.22	.22
Nutmeg, fancy Banda	.68	.76
East Indies	.60	.68
East & West Indies Blend	.51	.51
Paprika, Spanish	.66	.66
Pepper Cayenne	.37	.37
Red No. 1	.14	.15
Black Malabar	.11	.15
Black Lampung	.9	19 1/4
Pepper, white Singapore	.15 1/4	.19
Muntok	.15 1/4	.19 1/4
Packers	.15	.15

### SEEDS AND HERBS

	Whole	Ground
Caraway seed	1.35	1.49
Cumin seed	.22	.26 1/4
Coriander Morocco bleached	.18 1/4	.20 1/4
Coriander Morocco natural No. 1	.15 1/4	.20 1/4
Mustard seed, fancy yellow	.25	.25
American	.14	.14
Marjoram, Chilean	.60	.68
Oregano	.18	.16

### PURE VINEGARS

A. P. CALLAHAN & COMPANY

2407 SOUTH LA SALLE STREET  
CHICAGO, ILL.

# MARKET PRICES

## New York

### DRESSED BEEF

#### City Dressed

Choice, native, dressed.....	23	@24 1/2
Choice, native, light.....	23	@25
Native, common to fair.....	20	@22

### Western Dressed Beef

Native steers, good, 600-800 lbs.....	21	@22
Native choice yearlings, 400-600 lbs.....	22	@23
Good to choice heifers.....	20	@22
Good to choice cows.....	18	@21
Common to fair cows.....	17	@20
Fresh bologna bulls.....	18	@19

### BEEF CUTS

	Western	City
No. 1 ribs, prime.....	28	@30
No. 2 ribs.....	26	@28
No. 3 ribs.....	24	@26
No. 1 loins, prime.....	28	@30
No. 2 loins.....	26	@28
No. 3 loins.....	24	@26
No. 1 hinds and ribs.....	26	@27
No. 2 hinds and ribs.....	25	@26
No. 1 rounds.....	23	@24
No. 2 rounds.....	22	@23
No. 3 rounds.....	21	@22
No. 1 chucks.....	21	@22
No. 2 chucks.....	20	@21
No. 3 chucks.....	18	@19
Rolls, reg. 4/6 lbs. av.....	18	@19
Rolls, reg. 6/8 lbs. av.....	34	@35
Tenderloins, steers.....	55	@55
Tenderloins, cows.....	30	@35
Tenderloins, bulls.....	40	@50
Shoulder clods.....	24	@25

### DRESSED VEAL

Good.....	22	@23
Medium.....	21	@22
Common.....	19	@21

### DRESSED SHEEP AND LAMBS

Lambs, good to choice.....	25	@26
Lambs, good to medium.....	24	@25
Lambs, medium.....	23	@24
Sheep, good.....	10	@12
Sheep, medium.....	8	@10
Spring lambs, good to choice.....	28	@29
Spring lambs, medium to good.....	27	@28

### DRESSED HOGS

Hogs, good and choice (110-140 lbs.)	\$20.50
Pigs, small lots (100 lbs. down)	21.00
head on; leaf fat in.....	21.00

### FRESH PORK CUTS

	Western	City
Pork loins, fresh, 10/12 lbs.....	28 1/2	@29 1/2
Shoulders, 10/12 lbs.....	27 1/2	@28 1/2
Butts, regular, 4/6 lbs.....	30 1/2	@32
Hams, regular, 10/12 lbs.....	27	@28
Hams, skinned, fresh, 10/12 lbs.....	28	@29
Picnics, fresh, 6/8 lbs.....	26	@27
Pork trimmings, 90/95% lean.....	34	@35
Pork trimmings, regular, 50% lean.....	22 1/2	@23
Spareribs, medium.....	18 1/2	@19 1/2
Pork loins, fresh, 10/12 lbs.....	31	@32
Shoulders, 6/8 lbs. av.....	27	@28
Butts, regular, 1 1/2/3 lbs.....	35	@36
Hams, regular, fresh, 10/12 lbs.....	28	@29
Hams, skinned, fresh, 10/12 lbs.....	30	@31
Picnics, fresh, 4/6 lbs.....	26	@27
Pork trimmings, extra lean, 90/95% lean.....	36	@37
Pork trimmings, regular, 50% lean.....	23 1/2	@24 1/2
Spareribs, medium.....	20	@21
Boston butts, 4/6 lbs.....	31	@32

### COOKED HAMS

Cooked hams, choice, skin on, fattened.....	51
Cooked hams, choice, skinned, fattened.....	53 1/2

### SMOKED MEATS

Regular hams, 8/10 lbs. av.....	32	@34
Regular hams, 10/12 lbs. av.....	32	@34
Regular hams, 12/14 lbs. av.....	32	@34
Skinned hams, 10/12 lbs. av.....	33	@35
Skinned hams, 12/14 lbs. av.....	33	@35
Skinned hams, 16/18 lbs. av.....	32	@34
Skinned hams, 18/20 lbs. av.....	32	@34
Picnics, 6/8 lbs. av.....	28	@29
Picnics, 4/6 lbs. av.....	28	@29
Bacon, boneless, western.....	29	@31
Bacon, boneless, city.....	28	@30
Beef tongue, light.....	22	@23
Beef tongue, heavy.....	30	@32

### BUTCHERS' FAT

Shop fat.....	\$4.00 per cwt.
Breast fat.....	5.00 per cwt.
Edible suet.....	5.75 per cwt.
Inedible suet.....	5.50 per cwt.

### GREEN CALFSKINS

	5-	7 1/2-	9 1/2-	12 1/2-	14-
Prime No. 1 veals.....	23	26	3.20	3.35	3.40
Prime No. 2 veals.....	21	24	2.90	3.05	3.10
Buttermilk No. 1.....	18	21	2.70	2.85	2.90
Buttermilk No. 2.....	17	20	2.55	2.70	2.75
Branded gruby.....	12	15	1.75	1.90	1.95
Number 3.....	12	15	1.75	1.90	1.95

## WHOLESALE DRESSED MEAT PRICES

Wholesale prices of western dressed meats, quoted by the U. S. Department of Agriculture, Agricultural Marketing Administration, June 4, 1942:

	CHICAGO	BOSTON	NEW YORK	PHILA.
<b>Fresh Beef:</b>				
<b>STEER, Choice:</b>				
400-500 lbs. <sup>1</sup> .....	\$21.00@22.00		\$23.00@23.50	\$22.00@23.00
500-600 lbs. <sup>2</sup> .....	21.00@22.00	\$21.00@22.50	23.00@23.50	22.00@23.00
600-700 lbs. <sup>2</sup> .....	21.00@22.50	21.00@22.50	23.00@23.50	22.00@23.00
700-800 lbs. <sup>3</sup> .....	21.00@22.50			
<b>STEER, Good:</b>				
400-500 lbs. <sup>1</sup> .....	19.50@21.00		21.00@23.00	20.50@22.00
500-600 lbs. <sup>2</sup> .....	19.50@21.00		21.00@23.00	20.50@22.00
600-700 lbs. <sup>2</sup> .....	19.50@21.00	20.00@21.00	21.00@23.00	20.50@22.00
700-800 lbs. <sup>3</sup> .....	19.50@21.00	20.00@21.00	21.00@23.00	20.50@22.00
<b>STEER, Commercial:</b>				
400-600 lbs. <sup>1</sup> .....	17.50@19.50		19.50@21.50	18.50@19.50
600-700 lbs. <sup>2</sup> .....	17.50@19.50	19.00@20.00	19.50@21.50	19.00@20.00
<b>STEER, Utility:</b>				
400-600 lbs. <sup>1</sup> .....	17.00@17.50	18.00@19.00	18.00@19.00	
<b>COW (All weights):</b>				
Commercial.....	17.50@18.00	17.50@18.50	18.00@19.00	
Utility.....	17.00@17.50	17.00@17.50	17.00@18.00	
Canner.....	16.00@17.00	16.50@17.00		
<b>Fresh Veal and Calf:</b>				
<b>VEAL, Choice:</b>				
80-130 lbs.....	21.00@23.00	22.00@25.00	23.00@24.00	22.00@23.00
130-170 lbs.....				
<b>VEAL, Good:</b>				
50-80 lbs.....	19.00@20.00	20.00@22.00	20.00@22.00	21.00@22.00
80-130 lbs.....	20.00@21.00	21.00@23.00	21.00@23.00	21.00@22.00
130-170 lbs.....				
<b>VEAL, Commercial:</b>				
50-80 lbs.....	17.00@19.00	18.00@20.00	18.00@20.00	20.00@21.00
80-130 lbs.....	18.00@20.00	19.00@21.00	19.00@21.00	20.00@21.00
130-170 lbs.....				
<b>VEAL, Utility:</b>				
All weights.....	16.00@17.00	17.00@18.00	16.00@18.00	
<b>Fresh Lamb and Mutton:</b>				
<b>SPRING LAMB (All weights):</b>				
Choice.....	26.00@27.00	27.00@29.00	26.00@28.00	26.00@28.00
Good.....	24.00@26.00	26.00@28.00	25.00@27.00	25.00@27.00
Commercial.....	22.00@24.00	23.00@26.00	23.00@26.00	23.00@25.00
Utility.....	21.00@23.00	20.00@23.00	20.00@23.00	20.00@23.00
<b>LAMB, Choice:</b>				
30-40 lbs.....			25.00@26.00	
40-45 lbs.....	25.00@26.00	25.00@26.00	24.00@25.00	
45-50 lbs.....	24.00@25.00	24.00@25.00	24.00@25.00	
50-60 lbs.....	22.50@23.50	23.00@24.00	23.00@24.00	
<b>LAMB, Good:</b>				
30-40 lbs.....	24.00@25.00		24.00@25.00	24.00@25.00
40-45 lbs.....	23.00@24.00	23.00@25.00	23.00@24.00	24.00@25.00
45-50 lbs.....	22.00@23.00	23.00@24.00	23.00@24.00	23.00@24.00
50-60 lbs.....	21.50@22.50	22.00@23.00	22.00@23.00	22.00@23.00
<b>LAMB, Commercial:</b>				
All weights.....	19.00@22.00	19.00@23.00	21.00@23.00	21.00@23.00
<b>LAMB, Utility:</b>				
All weights.....	17.00@19.00	18.00@20.00	19.00@21.00	19.00@21.00
<b>MUTTON (Ewe), 70 lbs. down:</b>				
Good.....	12.00@14.00	12.00@14.00	12.00@14.00	
Commercial.....	11.00@12.00	11.00@12.00	11.00@12.00	
Utility.....	10.00@11.00	10.00@11.00	9.50@11.00	
<b>Fresh Pork Cuts:</b>				
<b>LOINS No. 1 (Bladeless Incl.):</b>				
8-10 lbs.....	27.00@29.00	29.00@31.00	28.00@30.50	28.00@30.00
10-12 lbs.....	27.00@29.00	29.00@31.00	28.00@30.50	28.00@30.00
12-15 lbs.....	25.50@27.50	28.00@30.00	27.00@29.50	27.00@28.00
16-22 lbs.....	23.50@24.00	26.00@28.00	24.00@26.00	25.00@27.00
<b>SHOULDERS, Skinned, N. Y. Style:</b>				
8-12 lbs.....	26.50@27.50		26.00@28.00	
<b>BUTTS, Boston Style:</b>				
4-8 lbs.....	29.50@30.50		29.00@31.00	29.50@31.50
<b>SPARE RIBS:</b>				
Half sheets.....	16.00@17.50			
<b>TRIMMINGS:</b>				
Regular.....	21.00@21.50			

<sup>1</sup>Includes heifer 300-450 lbs. and steer down to 300 lbs. at Chicago. <sup>2</sup>Includes koshered beef sales at Chicago. <sup>3</sup>Skin on at Chicago and New York; equivalent weights skin off at Boston and Philadelphia. <sup>4</sup>Based on 50-100 lb. box sales to retailers. All quotations in dollars per hundredweight. Beef, veal, lamb, and mutton prices apply to straight and calculated carcass bases.

### FANCY MEATS

Fresh steer tongues, untrimmed, per lb.....	17
Fresh steer tongues, l.c. trimmed, per lb.....	30
Sweetbreads, beef, per lb.....	25
Sweetbreads, veal, a pair.....	60
Beef kidneys, per lb.....	13
Mutton kidneys, each.....	5
Livers, beef, per lb.....	31
Ox-tails, per lb.....	18
Beef hanging tenders, per lb.....	30
Lamb fries, per lb.....	32

### CANADIAN STORAGE STOCKS

	Apr. 1* 1942	Mar. 1** 1942	Apr. 1 1942
Beef.....	19,697,962	24,048,788	14,340,898
Veal.....	2,549,923	2,750,914	1,646,214
Pork.....	73,617,623	71,849,445	76,687,625
Mutton and lamb.....	4,830,817	5,728,135	2,530,067

\*Preliminary. \*\*Revised.

# Less Buying Interest in Tallow and Grease Trade

NEW YORK, JUNE 3, 1942

**TALLOW.**—After another slow start early in the week, volume of trading stepped up rather sharply and a good amount of product moved into consuming channels. Sellers had no trouble realizing ceiling prices, but some buyers were in hopes that the market might show a weaker tone as offerings increase on the market. Soap makers continue to be the best buyers, with purchases running well above a year earlier. New buying orders are slow to come into the market, but the old line houses take all product offered. Ceiling prices, which have been in force since last February, continued to be 10.21c on edible tallow; extra, 9.71½c, and special, 9.57½c.

**STEARINE.**—The situation is mostly unchanged on stearine with supply and demand fairly evenly matched. There has been a little more product offered of late, but by no means is the supply heavy. Oleo continued at 10.54c f.o.b.

**OLEO OIL.**—Little new was reported in this branch of the trade. Offerings continue light with the market on a fairly steady level. Quotations continue unchanged with extra at 12@12½c in drums and prime available at the usual ¼c discount.

**NEATSFOOT OIL.**—Demand is apparently far in excess of supply. Quotations are 14½c for extra; No. 1, 14½c; prime, 15½c, and pure, 19½c.

**GREASE OIL.**—Supplies are a little more liberal, but rates continue steady. No. 1 is quoted in New York at 14½c; extra, 15½c; extra No. 1, 14½c; winter strained, 13½c; prime burning, 16c and prime inedible, ¼c less.

**GREASES.**—The market on greases is a little unsettled in the East. For the first time in many weeks, buyers bid a little under the market on some offerings, but failed to save compared with the ceiling levels. A fair amount of grease was sold at the extremes.

CHICAGO, JUNE 4, 1942

**TALLOW.**—The condition of the tallow market has changed a little. For many weeks there was no end of demand, but supplies were far short of the calls. This week there has been a noticeable drying-up of some buying orders and product has been a little slow to move. Some of the smaller buyers have practically withdrawn from the trade and others who are buying are a little more particular about what they purchase. But there has been no accumulation of offerings and all sales, which have been fairly liberal this week, have been at ceiling quotations. The selling side is still awaiting the new price schedule promised by OPA, but it has apparently been delayed for another week or so. Both cottonseed oil and lards have been adjusted and tallows and greases are all that remain to be changed. Sales of prime tallow were made at 9.71½c and some special at 9.43½c. A few other sales were reported at the top of the list.

**STEARINE.**—No change was reported here, although there was a little more offered on the market than in some time. Quotations held at the ceiling at all times, with prime oleo at 10½c and yellow offerings at 9¼@9½c.

**OLEO OIL.**—Steady prices applied to all offerings, with no change in the setup of the market. Extra was quoted locally at 13c and prime, 12½c.

**NEATSFOOT OIL.**—Quotations were: Pure, 18½c, and cold test, 26c.

**GREASE OIL.**—Quotations were as follows: No. 1, 13½c; No. 2, 13½c; extra, 14½c; extra No. 1, 14c; extra winter strained, 14½c; prime burning, 15½c; prime inedible, 15c and special No. 1, 13½c; acidless tallow oil, 13½c.

**GREASES.**—Buyers were less active on the greases this week and some interests were out of the market. However, there was no accumulation of stock, with sales for everything offered.

## BY-PRODUCTS MARKETS

(Quotations are basis Chicago, June 4.)

A few sales of blood and tankage were reported early this week in the by-products market, but after that business was almost at a standstill as the trade awaited the new ceilings. Most items have been put into a zone now and specific prices rule. (See page 32 for text of ceiling regulation.)

### Blood

	Unit
Ammonia	
Unground, loose	\$3.70@5.75

### Digester Feed Tankage Materials

Unground, 11 to 12% ammonia, loose	\$3.65@5.75
Unground, 6 to 10% choice quality	5.75@5.85
Liquid stick, tank cars	2.50@2.75

### Packinghouse Feeds

	Carlots.	Per ton
60% digester tankage		\$74.00
50% meat and bone scraps		70.00
Blood-meal		95.00
Special steam bone-meal		50.00

### Bone Meals (Fertilizer Grades)

	Per ton
Steam, ground, 3 & 50	\$35.00@36.00
Steam, ground, 2 & 26	35.00@36.00

### Fertilizer Materials

	Per ton
High grade tankage, ground	
10@11% ammonia	\$ 3.85@4.00
Bone tankage, unground, per ton	30.00@31.00
Hoof meal	4.25@ 4.50

### Dry Rendered Tankage

	Per unit
Hard pressed and expeller unground	
45 to 52% protein (low test)	\$1.20 @1.22½
57 to 62% protein (high test)	1.17½@1.20

### Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed)	\$1.00*
Hide trimmings (limed)	65.00
Sinews and pizzles (green, salted)	1.00*
	Per ton
Cattle jaws, skulls and knuckles	\$40.00@42.00
Pig skin scraps and trim, per lb.	7¼ @ 7½

\*Denotes ceiling price, f.o.b., shipping point.

### Bones and Hoofs

	Per ton
Round shins, heavy	\$65.00@75.00
light	65.00
Flat shins, heavy	60.00@65.00
light	60.00
Blades, buttocks, shoulders & thighs	57.50@60.00
Hoofs, white	55.00@57.50
Hoofs, house run, assorted	37.50
Junk bones	31.00

### Animal Hair

Winter coll dried, per ton	\$ 60.00
Summer coll dried, per ton	40.00
Winter processed, black, lb.	nominal
Winter processed, gray, lb.	8
Cattle switches	4 @ 4½

## WIENER AND FRANKFURTER SEASONING

- MADE TO SUIT YOUR TASTE
- VERY ECONOMICAL
- GUARANTEED LASTING FLAVOR

MEAT INDUSTRY



SUPPLIERS, INC.

657 W. RANDOLPH ST.

CHICAGO, ILLINOIS

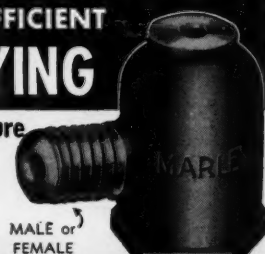
## MARLEY NOZZLES

FOR LOW-COST, EFFICIENT  
BRINE SPRAYING

Better Spray • Lower Pressure

Far outsell all others. Merit alone built their great popularity. Write NOW and—

Get One FREE for Trial



The MARLEY CO., Kansas City, Kansas



## Set Ceiling Prices For Canadian Fats and Oils

MONTREAL.—Price grades for tallow, mixed fat, oleo oil, grease, oleo stearine and grease stearine were announced by Mrs. Phyllis G. Turner, oil administrator for the War-time Prices and Trade Board.

Edible tallow containing not more than 1 per cent free fatty acid and 1 per cent moisture-impurities-unsaponifiable will sell at 10½¢ lb., f.o.b. producers' plants in Toronto, Hamilton and Montreal; 9½¢ on the same terms in British Columbia, Alberta and Saskatchewan, and 10¼¢ elsewhere in Canada.

Prime tallow is listed at 8½¢, 8¢ and 8¼¢ when the percentage of free fatty acid does not exceed 4 per cent nor moisture-impurities-unsaponifiable 1 per cent and the color is not darker than 11B by the color standards of the fat analysis committee of the American Oil Chemists' Society.

Provision is made for extra charges when the fats are shipped in non-returnable containers, whether in carload or smaller lots, and for price variations when the products do not conform to the grading standards.

## FERTILIZER PRICES

### BASIS NEW YORK DELIVERY

#### Ammoniates

Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports.....	\$30.00
Blood, dried, 16% per unit.....	5.50
Unground fish scrap, dried 11½% ammonia, 16% B. P. L., f.o.b. fish factory.....	4.75 & 10c
Fish meal, foreign, 11½% ammonia, 10% B. P. L., c.i.f. spot.....	55.00
June shipment.....	55.00
Fish scrap, acidulated, 7% ammonia, 3% A. P. A., f.o.b. fish factories.....	3.75 & 10c
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports.....	30.00
in 200-lb. bags.....	32.40
in 100-lb. bags.....	33.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L., bulk.....	4.50 & 10c
Feeding tankage, unground, 10-12% ammonia, 15% B. P. L., bulk.....	5.25 & 10c

#### Phosphates

Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.....	\$37.50
Bone meal, raw, 4½% and 50%, in bags, per ton, c.i.f.....	37.50
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% fat.....	10.10

#### Dry Rendered Tankage

50/55% protein, unground.....	\$1.15
60% protein, unground.....	1.15

# Cottonseed Oil Futures Weaken on Bearish News

**D**ECIDED weakness was evident in the cottonseed oil futures market at New York this week. Most news reaching the trade was bearish and deliveries closed under the permissible ceiling rates. Disturbing factors were the prospects of importation of foreign oils duty-free, safe arrival of a good tonnage of oil and castor bean and marked weakness in the lard market, following a new set of ceilings released by the OPA. No announcement was made about altered prices on oils, although it is now believed by trade members that the new price list will be released shortly.

Volume of trading increased as prices dropped below the ceiling levels. More contracts were sold or traded than has been the case in some time. Midweek quotations found most prices under those of a week ago.

Little trading was reported in crude oil this week. Offerings were fairly light, but demand is slipping a little. No change was reported in quotations, with prices holding at ceiling levels.

Cottonseed oil shortening was mostly nominal this week. Quotations were 16½¢ in carlots and 17¢ for less than carlots. Hydrogenated was 18@18½¢.

**SOYBEAN OIL.**—Crude soybean oil showed weakness again early this week and a fair amount was available at the ceiling price. It appears that as soon as

oil is made available to the trade, demand falls off. Even though there was a slowing down of demand, prices were held at the maximum at all times. Crude was held at 11½¢, Decatur basis, and extracted was 12.05¢. Bean oil in tanks at New York was quoted at 13½¢@14¢; drums, 15¢, and resale drums, ¼¢ less.

**PALM OIL.**—Quotations again held at ceiling levels. It is believed that supplies are fully adequate for tin plating, but apparently soap demand has to go unsatisfied in large measures. Nigre spot drums at New York were quoted at 9.02¢; tanks, ex-ship, 8.25¢, and plantation, ex-ship, 8.32¢.

**PEANUT OIL.**—There was little trading reported in this branch of the market. Ceiling quotations persist on offerings, with crude quoted at 13¢ in the Southeast.

**COTTONSEED OIL.**—Southeast crude was quoted Thursday at 12½¢ bid; Valley, 12½¢ bid, and Texas, 12½¢ bid at common points.

Futures market transactions for the week at New York were:

### MONDAY, JUNE 1, 1942

Sales	Range—		Close	Pr. cl.
	High	Low		
June.....	14.10	14.10	14.10	14.30
July.....	14.10	14.10	14.10	14.28
September.....	14.10	14.10	14.10	14.15
October.....	14.00	13.98	13.90	14.00
December.....	13.90	13.81	13.80	13.90

Sales, 6 lots.

### TUESDAY, JUNE 2, 1942

June.....	14.10	14.10	14.10	14.10
July.....	14.10	14.10	14.10	14.10
September.....	14.10	14.10	14.10	14.10
October.....	13.90	13.90	13.90	13.90
December.....	13.82	13.75	13.75	13.80

Sales, 25 lots.

### WEDNESDAY, JUNE 3, 1942

June.....	13.95	13.95	13.95	14.10
July.....	13.95	13.95	13.95	13.95
September.....	13.90	13.90	13.90	13.95
October.....	13.82	13.82	13.82	13.90
December.....	13.70	13.85	13.45	13.75

Sales, 33 lots.

### THURSDAY, JUNE 4, 1942

June.....	13.90	13.95	13.95	13.95
July.....	13.95	13.95	13.95	13.95
September.....	13.85	13.85	13.85	13.82
October.....	13.65	13.65	13.65	13.60
December.....	13.55	13.50	13.55	13.45

Sales, 9 lots.

(See later markets on page 47.)

## OLEOMARGARINE

### F. O. B. CHICAGO

White domestic vegetable.....	19
White animal fat.....	15
Water churned pastry.....	17½
Milk churned pastry.....	18½
Vegetable type.....	15

## VEGETABLE OILS

Crude cotton seed oil, in tanks, f.o.b. Valley points, prompt.....	12%
White deodorized, bbls., f.o.b. Chgo.....	16%
Yellow, deodorized.....	16%
Soap stock, 50% f.f.a., f.o.b. consuming points.....	37%
Soybean oil, in tanks, f.o.b. mills.....	11%
Corn oil, in tanks, f.o.b. mills.....	12%

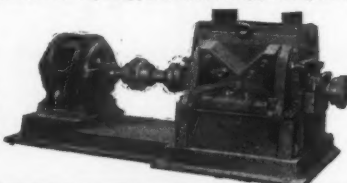
## DIAMOND DOUBLE ANVIL HOGS SAVE REDUCING COSTS FOR LEADING PACKERS

Furnished in eight sizes from No. 15 with 18" discs and carrying 12 knives to No. 60 with 60" discs and carrying 36 knives. For detached drive or direct-connected. Used by packers in every large country to reduce fat, scrap, bones, cracklings, heads, offal, etc., at lowest operating cost and highest efficiency.

**CAPACITIES UP TO  
60,000 LBS. per hour!**

No matter what your requirements, there's a DIAMOND hog installation to fill the bill. Capacity and economy are certain.

ASK US for further information and prices. ADDRESS INQUIRIES TO DEPT. NP6.



## CONSULTING CHEMIST

Analyses • Research • Consultation

SPECIALIST IN ALL MEAT PACKING  
OPERATIONS, INCLUDING CANNING

# JEAN E. HANACHÉ

82-03 165th Street, Jamaica, New York

# HIDES AND SKINS

**Steady trade in packer hides—Packer May production of calf and kipskins sold up—South American market fairly active and steady.**

## Chicago

**PACKER HIDES.**—There was further trading in the packer hide market toward the end of last week, just prior to the holiday, when the other three packers moved at least the equivalent of a week's production of hides at ceiling prices for all descriptions. Couple of packers were credited with moving the balance of their hide production to the end of May.

Consequently, trading was expected to be rather light this week. So far, only one packer has distributed hides; while quantity moving was not disclosed, the belief is that this packer's unsold holdings of May hides were involved. Ceiling prices, as listed in the adjoining table, were paid for all descriptions involved in the trading.

There has been no official announcement as yet from the WPB but, since no order was issued as of June 1st, the general expectation is that allocation of hides will not start before June 15th—and a good many traders feel that the order may be postponed until around July 1st. There is no indication as yet

as to whether the freezing order will apply only to packer production or if it will also include country hides. Foreign hides are already under close control through the issuance of permits through the DSC before stock can be bought.

On Wednesday, June 3rd, the final lot of June hide futures was liquidated on the Commodity Exchange, Inc., at New York, the final sale being made at the ceiling price of 15.00. This brought to an end all trading in hide futures for the duration of the war. On June 1st there were still 4,371 hides stored in Exchange warehouses.

The final estimate by the Department of Commerce placed shoe production for April at 45,266,292 pairs, an increase of 0.4 per cent over March total of 45,105,652 pairs, and 4.1 per cent over the 43,481,741 pairs manufactured in April, 1941.

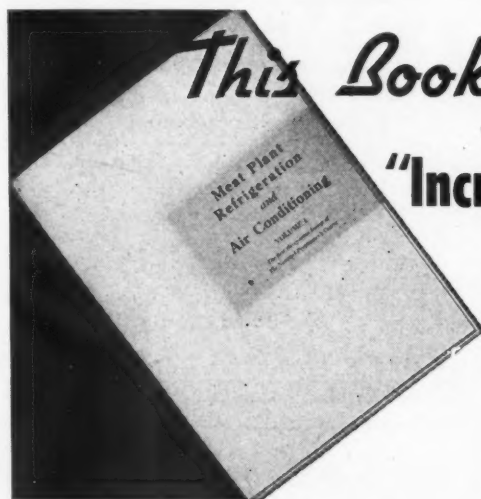
**OUTSIDE SMALL PACKER.**—Outside small packer all-weight native steers and cows have been moving steadily at the ceiling price of 15½¢, selected, trimmed, f.o.b. shipping points, with brands at 14½¢; hides moving on a flat basis are quotable ½¢ less. Desirable lots are said to be very closely sold up.

**PACIFIC COAST.**—While there has been no definite news lately regarding

trading in the Coast market, the general impression among the trade is that most of the Coast producers are sold through May, although this is difficult to confirm. The market is quotable at maximum of 13½¢, flat, trimmed, for steers and cows, f.o.b. shipping points.

**FOREIGN WET SALTED HIDES.**—Trading in the South American market has been as active this week as stocks permitted, with a total of over 30,000 hides reported so far. Sales at mid-week involved 5,000 Argentine frigorifico standard steers, 2,500 Sansinena reject steers, 6,800 standard light steers and 6,200 reject cows, all thought to be coming to the States at prices steady with those fixed by the issuance of permits by the DSC. Later trading involved 10,000 more hides of various descriptions at steady prices, also moving to the States.

**COUNTRY HIDES.**—There is no change apparent in the country hide market beyond the fact that production is comparatively light now and trading correspondingly light, and the general market situation is a little tighter. Trading continues practically entirely on an all-weight basis, with untrimmed hides moving at 14¢ flat, and trimmed at 15¢ flat, f.o.b. shipping points; while buyers favor light stock, the heavy hides bring similar prices. Heavy steers and cows are nominal at 13½¢@13¾¢, flat, trimmed. Buff weights are quotable at 15¢, flat, trimmed, and trimmed extremes are strictly nominal at 15¢ flat, or 15½¢ selected. Bulls range 9½¢@9¾¢



*This Booklet . . .*

**"Increased Efficiency-Reduced Cost"**

**Says: Canada Packers Limited of St. Boniface, Manitoba**

"We forwarded one booklet to each of our branches and we have since had a reply from the manager at each branch stating that, in company with his engineer, they are going through the different lessons and already have learned sufficient to improve the efficiency of their refrigeration equipment, and at the same time to reduce the operating expense . . ."

"Meat Plant Refrigeration and Air Conditioning" is THE NATIONAL PROVISIONER'S answer to a definite demand. The author of the articles and the man who revised the first thirty-seven lessons in the course is a meat plant engineer—an expert in packing house refrigerating problems. The articles in this new volume appear in lesson form and are designed to enable those interested in meat plant operation, as well as refrigeration, to acquire a practical working knowledge of this basic subject as well as fundamental information essential to the worker who has ambitions beyond his present job.

The first edition is limited, be sure to fill out the coupon and mail your order today. Price postpaid, \$1.50 per copy.

**A National Provisioner Publication**

The National Provisioner—June 6, 1942

THE NATIONAL PROVISIONER, INC.  
407 So. Dearborn Street  
Chicago, Illinois

Please send me postpaid.....copies of Volume 1  
"Meat Plant Refrigeration and Air Conditioning" at \$1.50  
per copy. I enclose \$.....

Name .....

Address.....

Firm.....

City..... State.....

Page 45

flat, untrimmed, and 10@10½c, trimmed. Glues are quotable 12@12½c, flat, trimmed. All-weight branded hides are salable at 13½@13¾c, flat, trimmed, but very few coming out.

**CALFSKINS.**—There was further trading in packer calfskins in a good way just prior to the holiday at last week-end, at 27c for heavies and 23½c for lights, clearing the market to the end of May except for unclosed packs of one producer. There is a keen demand at full maximum prices.

Chicago city calfskins are quotable at 20½c for 8/10 lb., and 23c for 10/15 lb.; collections are showing about the usual seasonal increase but steady trading keeps the market closely sold up. Outside cities move at the same prices. Straight country calf are salable when offered at 16c for 10 lb. and down and 18c for 10/15 lb., f.o.b. shipping points. City light calf and deacons are quotable at \$1.43, selected.

**KIPSKINS.**—Further trading in packer kipskins late last week cleared that market to the end of May; 15-30 lb. natives moved at 20c, and brands at 17½c, ceiling levels.

Production of city kipskins is light now and collectors find no difficulty in moving whatever is available at 18c for 15-30 lb. natives and 17c for brands, with outside cities bringing same prices. Country kips are salable at 16c, flat, f.o.b. shipping points.

Packer regular slunks are wanted at

maximum price of \$1.10, flat, and hairless at 55c, flat.

**HORSEHIDES.**—There is a moderate trade in horsehides, with individual sellers' ceilings governing prices obtainable under the General Maximum Price Regulation. City renderers, with manes and tails, are quotable usually at top of \$7.50, selected, f.o.b. nearby sections, although some sellers report a ceiling of up to \$7.65. Trimmed renderers range \$7.00@7.25, del'd Chgo., and mixed city and country lots \$6.50@6.60, Chgo.

**SHEEPSKINS.**—Dry pelts are quotable around 26@26½c per lb., del'd Chgo., according to individual ceilings. Production is fairly heavy now on shearlings but they are being well taken at full maximum prices, No. 1's at \$2.15, No. 2's \$1.90, No. 3's \$1.00 and No. 4's at 40c; six cars reported sold this basis. There have been some minor corrections in ceiling regulations on pickled skins; this ceiling set-up is comparatively complicated and trading is awaited to define the present market, which is quoted in a general way around \$7.25@7.50 per doz. packer production. Production of pickled skins will be light from now on, since a good many spring lambs are being shorn and held back on feed until wool has grown back to grade as a No. 2 shearling. There has been no market established yet on native spring lamb pelts, with last reported sale prior to imposition of ceiling at \$2.25 per cwt. liveweight basis; it is understood some of these are to be

offered to shearling tanners at highest bid price but other packers are awaiting decision from the OPA to establish the market on spring lambs.

### New York

**PACKER HIDES.**—There has been further quiet trading by the New York packers and May production has been cleared out at maximum prices, native steers 15½c, butt brands 14½c, Colorado 14c, all-weight cows at 15½c, and native bulls 12c. There is already an active inquiry for June hides.

**CALFSKINS.**—There is an active inquiry for calf and kipskins and both packers and collectors are closely sold up to end of May, with the probability that early June take-off will be sold as fast as suitable lots are available. Collector 3-4's are bringing \$1.15, 4-5's \$1.30, 5-7's \$1.65, 7-9's \$2.60, 9-12's \$3.55, 12/17 kips \$3.95, and 17 lb. up \$4.35. Packer 3-4's are selling at \$1.25, 4-5's \$1.40, 5-7's \$1.80, 7-9's \$2.80, 9-12's \$3.80, 12/17 kips \$4.20, and 17 lb. up \$4.60.

### CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended May 30, 1942, were 3,818,000 lbs.; previous week 5,612,000 lbs.; same week last year 5,772,000 lbs.; Jan. 1 to date, 128,407,000 lbs.; corresponding period of last year receipts were 117,320,000.



## ADELMANN HAM BOILERS

Assure perfect shape and appearance, plus minimum shrinkage, ease of cleaning, quick operation, even spring pressure and long life. Because of priorities on aluminum, now available in Tinned Steel and Nirossta (Stainless) Steel only, in a few selected sizes. Ask for particulars today.

## HAM BOILER CORPORATION

Office and Factory, Port Chester, N. Y. • Chicago Office, 332 S. Michigan Ave.  
European Representatives: R. W. Bollans & Co., 6 Stanley St., Liverpool & 12 Bow Lane, London.  
Australian and New Zealand Representatives: Gollin & Co., Pty. Ltd., Offices in Principal Cities.  
Canadian Representatives: C. A. Pemberton & Co., Ltd., Toronto, Ont.

## A COMPLETE VOLUME

of 26 issues of THE NATIONAL PROVISIONER can be easily filed for reference to items of trade information or trade statistics by putting them in our

### New Multiple Binder



Simple as filing letters in an ordinary file. Looks like a regular bound book. Cloth board cover and name stamped in gold. Priced at \$1.75, postpaid. Send us your orders today.

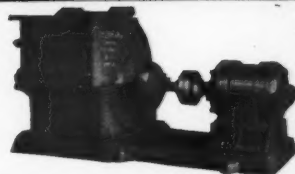
No key, nothing to unscrew. Slip in place and they stay there until you want them.

THE NATIONAL PROVISIONER 467 South Dearborn St. Chicago, Ill.

## STEDMAN 2-STAGE GRINDERS

FOR CRACKLINGS, BONES, DRIED BLOOD TANKAGE and OTHER BY-PRODUCTS

Grind cracklings, tankage, bones, etc., to desired fineness in one operation. Cut grinding costs, insure more uniform grinding, reduce power consumption and maintenance expense. Nine sizes—5 to 100 H. P.—capacities 500 to 20,000 lbs. hourly. Write for catalog No. 310.



STEDMAN'S FOUNDRY & MACHINE WORKS  
504 INDIANA AVE., AURORA, INDIANA, U. S. A.

## Ask the Man who knows MINNEAPOLIS

He'll tell you The Andrews is an outstanding hotel. Located in the center of downtown district, close to shops and amusements. All rates are reasonable.

ARTHUR W. STADE, Manager

THE  
**Andrews**  
HOTEL

4th STREET AT HENNEPIN



## U. S. ASKS END OF STRIKE

Management and employees of the East Tennessee Packing Co., Knoxville, on May 29 were admonished by Clyde W. Deal, federal labor conciliator, to settle their differences and "keep your pledge to the President and to the public."

Mr. Deal recommended immediate re-opening of the plant, closed by a work stoppage almost two weeks ago; re-opening of negotiations for one week, and submission of differences to arbitration if an agreement had not been reached in that time.

"Only by this method can they conscientiously keep their pledges of good faith," the conciliator said. He wrote his suggestions to Lee Jordan, representative of the Amalgamated Meat Cutters and Butcher Workmen, Local 59, (AFL), and to David G. Madden, president of the company.

Approximately 300 workers are affected by the shutdown, which began when a strike was called by the union, whose members seek higher wages.

## MARGARINE PRODUCTION

Margarine produced in April, 1942, according to report of U. S. Treasury Department:

	Apr. 1942, lbs.	Apr. 1941, lbs.
Production of uncolored margarine .....	26,993,102	31,780,746
Production of colored margarine .....	1,648,054	412,907
Total .....	28,641,156	32,199,653
Uncolored margarine withdrawn tax paid....	26,704,222	30,538,783
Colored margarine withdrawn tax paid....	54,278	44,313
Total .....	26,758,500	30,583,096

## CHICAGO PROV. SHIPMENTS

Provision shipments for Chicago for the week ended May 30, 1942, were as follows:

	Week May 30	Previous week	Same week '41
Cured meats, lbs.26,053,000	21,949,000	20,820,000	
Fresh meats, lbs.41,611,000	52,526,000	57,198,000	
Lard, lbs. .... 7,256,000	12,380,000	4,162,000	

# WEEK'S CLOSING MARKETS

## FRIDAY'S CLOSING

### Provisions

Offerings of green meats were again scarce today after being offered more freely early in the week. No figures were released on FSCC buying, but it was understood that volume of purchases ranked heavier than last week. Lard was firmer today, but hogs had a weaker tone.

### Cottonseed Oil

Valley and Southeast crude, 12½¢ bid; Texas, 12½¢ was bid at common points.

Quotations on New York bleachable cottonseed oil, Thursday close, were: July 13.95 b; Sept. 13.75@13.99; Oct. 13.65@13.80; Dec. 13.55@13.59; Jan. 13.55@13.65; 4 sales.

## SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the Agricultural Marketing Administration, at seven southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville, Fla., week ended May 28:

	Cattle	Calves	Hogs
Week ended May 21.....	860	92	3,444
Last week .....	969	73	3,568
Last year .....	1,102	148	3,228

## EASTERN FERTILIZER MARKETS

New York, June 3, 1942

Cracklings again sold at \$1.15 per unit f.o.b. nearby shipping points with demand broad. The blood market is well sold up in New York with numerous sales at \$5.50 per unit. New potash prices were announced for the coming year and they showed little change from a year earlier. Superphosphate and sulphate prices are expected to be released soon.

## CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended June 5, 1942:

	PACKER HIDES Week ended June 5	Prev. week	Cor. week, 1941
Hvy. nat. str.	@15½	@15½	15½@16
Hvy. Tex. str.	@14½	@14½	@15
Hvy. butt brnd'd strs. ....	@14½	@14½	@15
Hvy. Col. str.	@14	@14	@14½
Ex-light Tex. strs. ....	@15	@15	@16½
Brnd'd cows...	@14½	@14½	@16
Hvy. nat. cows...	@15½	@15½	@16
Lt. nat. cows...	@15½	@15½	16½@17
Nat. bulls....	@12	@12	@12½
Brnd'd bulls...	@11	@11	@11½
Cal skins ....	23½@27	23½@27	26½@30
Kips, nat. ....	@20	@20	@22½
Kips, brnd'd...	@17½	@17½	@17½
Slunks, reg...	@1.10	@1.10	@1.00
Slunks, brls...	@55	@55	@65

## CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts...	@15½	@15½	15 @16
Branded .....	@14½	@14½	14½@15½
Nat. bulls....	@12	@12	10 @10½
Brnd'd bulls...	@11	@11	9½@10
Calfskins ....	20½@23	20½@23	24 @26
Kips ....	@18	@18	20½@21
Slunks, reg...	@1.10	@1.10	85 @90
Slunks, brls...	@55	@55	@65

All packer and small packer hides and skins quoted on trimmed, selected basis, except all slunks quoted flat.

## COUNTRY HIDES

Hvy. steers...	13½@13½	13½@13½	@11
Hvy. cows...	13½@13½	13½@13½	@11½
Butts .....	@15	@15	14½@14½
Extremes ....	@15	@15	15½@15½
Bulls ....	9½@10½	9½@10½	8½@8½
Calfskins ....	@18	@18	@17½
Kipskins ....	@16	@16	@16½
Horsehides ...	6.50@7.50	6.50@7.50	6.25@6.90

All country hides and skins quoted on flat basis.

## SHEEPSKINS

Pkr. shearlgs.	@2.15	@2.15	1.70@1.75
Dry pelts....	@26	@26½	24 @24½

## FSCC PURCHASES LAST WEEK

Purchases by the FSCC May 28 and May 29, as announced early this week, consisted of 14,555,100 lbs. lard; 21,311,924 lbs. canned pork; 140,000 lbs. cured pork; 3,275,000 lbs. Wiltshire sides; 3,172,000 lbs. frozen pork loins; 200,000 lbs. frozen pork trimmings; 123,345 bundles, 100-yds. each, hog casings; 240,000 lbs. edible tallow; 480,000 lbs. extra oleo oil; 52,500 lbs. sliced dried beef and 190,000 lbs. frozen boneless beef.

# Sayer & Company

195 Wilson Avenue INC. Brooklyn, N. Y.

Producers - Exporters - Importers

## SAUSAGE CASINGS

Chicago  
Buenos Aires  
London

Cable Address  
"Oegreyas"

Melbourne  
Tientsin  
Istanbul

## Wholesale Brokers of CASINGS

## SAMIS.SVENDSEN CHICAGO U.S.A.

# LIVESTOCK MARKETS *Weekly Review*

## Farmers Requested to Spread Hog Supplies

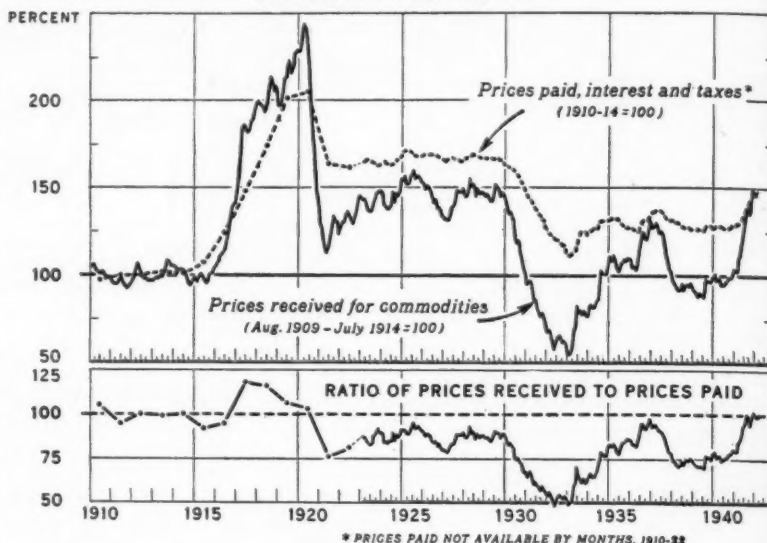
NO OFFICIAL estimates of the development of the 1942 spring pig crop have been made. However, information on marketing, price, weather and feeding indicates a spring pig crop about 25 per cent greater than those of the preceding two years and equal to the breeding intentions reported by farmers in the December pig survey, it was stated in *The Livestock Situation*.

On the basis of a spring pig crop of this size, it appears that hog marketings next winter will be by far the largest on record. The largest inspected hog slaughter so far recorded in any one month was 6.6 million head in December, 1924. The equivalent supply of hogs for slaughter in December or January next winter may be as large as 7.5 or 8 million head. Last winter, inspected hog slaughter totaled about 5.8 million head in both December and January.

In the past, slaughtering and other facilities have been large enough to handle any number of hogs that have come to market. However, because prospective hog supplies this coming winter are so much greater than in any previous period and because war conditions may interfere with otherwise normal adjustments in transportation, labor, and plant facilities needed to meet the increased supply, farmers may encounter some marketing difficulties during the peak marketing season.

The peak winter hog movement ordinarily occurs in a period of two or three weeks in December or January. If the period of heavy marketings this winter could be spread over a period of several weeks instead of the usual two or three, most if not all of the potential "capacity problem" could be avoided.

PRICES RECEIVED AND PAID BY FARMERS, INDEX NUMBERS, UNITED STATES, 1910-42



For 20 years prior to 1941, average prices received by farmers in the U. S. failed to reach parity (the relation to prices paid by farmers, including interest and taxes, which prevailed in 1910-14). The closest approach was in 1937, when decreased production of some commodities due to drought, plus improved consumer demand carried prices to 98 per cent of parity. From August, 1941 through March, 1942, prices have averaged 99 per cent of parity, and in two of these months were slightly above parity, reflecting increased consumer demand and government purchases connected with the war.

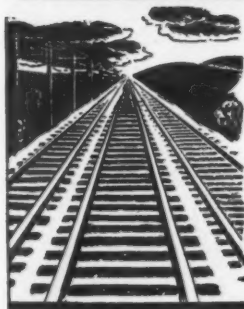
## CANADA ZONES BEEF CEILINGS

OTTAWA. — Canada's Wartime Prices and Trade Board has announced details of a new maximum price setup by which it hopes to maintain domestic supplies of beef through seasonal variations in the prices charged by packers, wholesalers and retailers. The new price order sets up a system of 15 zones across Canada and establishes uniform

maximum prices which packers and wholesalers may charge in each zone. The range in various parts of the country is small.

The maximum prices will be "revised from time to time in accordance with seasonal requirements," the board said. Retail maximum prices are tied to the packers' and wholesalers' prices instituted some time ago.

## KENNETT-MURRAY LIVESTOCK BUYING SERVICE



*The Right Track to  
Buying at a Profit*

★  
FORT WAYNE, IND. DETROIT, MICH.  
DAYTON, OHIO OMAHA, NEB. LOUISVILLE, KY.  
LAFAYETTE, IND. SIOUX CITY, IOWA  
CINCINNATI, OHIO NASHVILLE, TENN.  
INDIANAPOLIS, IND. MONTGOMERY, ALA.

## FRANK R. JACKLE

Broker

Offerings Wanted of:

Tankage, Blood, Bones, Cracklings, Hoofs

405 Lexington Ave.

New York City

Order Buyer of Live Stock

**L. H. McMURRAY**

Indianapolis, Indiana

## Railroads Post Earlier

### Cut-Off on Carloadings

A new schedule providing for an early cut-off time for closing and pulling packers' meat cars and loading livestock at many Missouri river and mid-western points has been announced by the Western Association of Railway Executives, effective with loadings on June 8.

The association points out that an earlier cut-off time for closing and pulling packers' meat cars and loading livestock will enable the railroads to secure greater operating efficiency and aid the war effort by handling a greater volume of traffic with existing facilities. Positive cut-off times for closing and pulling packinghouse perishables and loading livestock at the indicated points of origin (times are all p.m. except where otherwise indicated) follow:

Albert Lea, Minn., 5:00; Austin, Minn., 12:00 M and 6:30; Cedar Rapids, Ia., 3:00; Dawson, Minn., 12:00 M; Des Moines, Ia., 5:30; Fargo, N.D., 4:00; Ft. Dodge, Ia., 6:00; Grand Forks, N. D., 2:00; Huron, S. D., 3:00; Kansas City, Mo., meat, 4:30, livestock, 4:00; Mason City, Ia., 6:00 a.m. and 5:30 p.m.; Minnesota Transfer, Minn., 3:00; Ottumwa, Ia., 3:00; St. Joseph, Mo., meat, 3:30, livestock, 3:00; Sioux City, Ia., 4:00; Sioux Falls, S. D., 4:00; So. Omaha, Nebr., 3:30; So. St. Paul, Minn., 4:00; Topeka, Kan., 11:00 a.m.; Watertown, S. D., 4:00; and Winona, Minn., 11:00 a.m.

Stockyards and terminal switching lines at these points have been notified of the change in schedule. These cut-off times will be strictly observed by all Western lines, and any traffic which is not ready to close and pull by the cut-off hours at the respective points will be forwarded on a later schedule. The railway association points out that it is impossible to continue the operation of run-off trains and obtain full utilization of the railroad plant.

### MORE HOGS IN BRAZIL

A larger supply of finished hogs for slaughter is expected in Brazil for the season April-October, 1942, as compared with a year earlier. Present high prices for hogs and a good corn crop in southern Brazil will tend toward increased production. A deterring factor will be losses from disease, which is extremely prevalent in the largest hog producing area.

Exports of pork from Brazil have never reached large proportions, but have increased since the start of war. Great Britain is taking a lot of frozen pork, but exports of lard have dropped off because of a shortage of supplies for domestic consumption. This is partly due to reduced imports of olive oil and heavy exports of cottonseed oil.

Watch Classified page for bargains.

## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets, Thursday, June 4, 1942, as reported by U. S. Department of Agriculture, Agricultural Marketing Administration:

Hogs (soft & oily not quoted):	CHICAGO	NAT. STK. YDS.	OMAHA	KANS. CITY	ST. PAUL
<b>BARROWS &amp; GILTS:</b>					
Good and choice:					
120-140 lbs. ....	\$12.75@13.25	\$12.00@13.00	.....	.....	\$13.65@13.85
140-160 lbs. ....	13.00@14.00	13.00@13.75	.....	\$13.25@13.65	13.75@14.00
160-180 lbs. ....	13.75@14.25	13.75@14.15	13.50@13.80	13.50@13.85	13.85@14.00
180-200 lbs. ....	14.15@14.50	14.05@14.15	13.75@13.90	13.75@14.00	14.00 only
200-220 lbs. ....	14.15@14.35	14.05@14.15	13.70@13.90	13.90@14.00	14.00 only
220-240 lbs. ....	14.15@14.35	14.05@14.15	13.70@13.90	13.90@14.00	14.00 only
240-270 lbs. ....	14.10@14.30	14.00@14.15	13.80@13.90	13.90@14.00	14.00 only
270-300 lbs. ....	14.10@14.25	13.85@14.10	13.80@13.90	13.90@14.00	13.95@14.00
300-330 lbs. ....	14.05@14.20	13.90@14.00	13.75@13.85	13.85@13.95	13.90@14.00
330-360 lbs. ....	14.00@14.15	13.80@13.90	13.70@13.75	13.75@13.90	13.90@13.95
Medium:					
160-220 lbs. ....	13.00@14.00	13.00@13.90	13.15@13.75	13.50@13.90	13.65@13.95
<b>SOWS:</b>					
Good and choice:					
270-300 lbs. ....	13.85@14.00	13.75@13.85	12.60@13.70	13.60@13.75	13.75@13.85
300-330 lbs. ....	13.85@14.00	13.75@13.85	13.60@13.70	13.60@13.75	13.75 only
330-360 lbs. ....	13.85@14.00	13.65@13.80	13.60@13.70	13.60@13.70	13.75 only
Good:					
360-400 lbs. ....	13.75@13.90	13.50@13.70	13.55@13.65	13.55@13.65	13.75 only
400-450 lbs. ....	13.65@13.85	13.40@13.60	13.55@13.65	13.55@13.65	13.75 only
450-500 lbs. ....	13.50@13.75	13.25@13.50	13.55@13.65	13.50@13.60	13.75 only
Medium:					
250-500 lbs. ....	13.25@13.65	11.00@12.10	13.25@13.60	13.35@13.65	13.50@13.75
<b>Slaughter Cattle, Vealers and Calves:</b>					
<b>STEERS, Choice:</b>					
750-900 lbs. ....	13.75@15.50	13.75@14.75	13.00@14.75	13.00@14.50	13.50@14.75
900-1100 lbs. ....	14.00@15.75	13.75@15.00	13.25@15.00	13.00@14.75	13.50@14.75
1100-1300 lbs. ....	14.00@16.00	13.75@15.00	13.25@15.00	13.25@14.75	13.50@14.75
1300-1500 lbs. ....	14.00@16.25	13.75@15.00	13.50@15.25	13.25@14.75	13.50@14.75
<b>STEERS, Good:</b>					
750-900 lbs. ....	12.75@13.75	12.50@13.75	12.25@13.25	12.00@13.00	12.25@13.50
900-1100 lbs. ....	12.75@14.00	12.50@13.75	12.50@13.25	12.00@13.25	12.25@13.50
1100-1300 lbs. ....	12.75@14.00	12.50@13.75	12.50@13.50	12.00@13.25	12.25@13.50
1300-1500 lbs. ....	12.75@14.00	12.50@13.75	12.50@13.50	12.25@13.25	12.25@13.50
<b>STEERS, Medium:</b>					
750-1100 lbs. ....	11.50@12.75	11.25@12.50	11.25@12.50	11.00@12.00	10.75@12.25
1100-1300 lbs. ....	11.75@12.75	11.25@12.50	11.50@12.50	11.25@12.25	10.75@12.25
<b>STEERS, Common:</b>					
750-1100 lbs. ....	10.00@11.75	10.25@11.25	10.25@11.50	10.00@11.25	10.00@10.75
<b>STEERS, Heifers &amp; Mixed:</b>					
Choice, 500-750 lbs. ....	13.50@14.75	13.50@14.00	12.75@13.50	12.75@13.75	.....
Good, 500-750 lbs. ....	12.75@13.50	12.50@13.50	11.75@12.75	11.50@12.75	12.00@13.25
<b>HEIFERS:</b>					
Choice, 750-900 lbs. ....	13.50@14.50	13.50@14.00	12.75@13.50	12.75@13.75	.....
Good, 750-900 lbs. ....	12.75@13.75	12.50@13.50	11.75@12.75	11.50@12.75	11.75@13.00
Medium, 500-900 lbs. ....	10.75@12.75	10.75@12.50	10.25@11.75	10.25@11.50	10.00@11.75
Common, 500-900 lbs. ....	9.25@10.75	9.75@10.75	9.00@10.25	9.00@10.25	9.00@10.00
<b>COWS, all weights:</b>					
Good ..... 10.25@11.50	10.50@11.25	10.25@10.75	9.75@10.75	9.00@10.75	10.00@10.75
Medium ..... 9.25@10.50	9.50@10.50	9.50@10.00	9.00@9.75	9.00@9.75	9.50@10.00
Cutter and common ..... 8.00@9.50	8.00@9.50	8.00@9.50	7.00@9.00	8.25@9.00	8.25@9.50
Canner ..... 6.50@8.00	6.50@8.00	6.50@8.00	5.75@7.00	7.00@8.25	7.00@8.25
<b>BULLS (Ylgs. Excl.), all weights:</b>					
Beef, good ..... 11.00@11.75	11.00@11.50	11.00@11.35	10.75@11.00	10.75@11.25	10.75@11.25
Sausage, good ..... 11.25@11.85	10.75@11.50	11.00@11.35	10.75@11.00	10.50@11.25	10.50@11.25
Sausage, medium ..... 10.25@11.25	9.75@10.75	10.00@11.00	10.00@10.75	9.75@10.50	9.75@10.50
Sausage, cutter & com. .... 9.00@10.25	8.75@9.75	8.75@9.75	8.25@10.00	8.75@9.75	8.75@9.75
<b>VEALERS, all weights:</b>					
Good and choice ..... 14.50@15.50	13.25@14.50	13.00@15.50	12.00@14.50	13.00@15.00	13.00@15.00
Common and medium ..... 10.50@14.50	11.00@13.25	9.00@13.00	9.00@12.00	9.00@13.00	9.00@13.00
Cull ..... 8.00@10.50	6.75@11.00	7.50@9.00	7.00@9.00	6.50@9.00	6.50@9.00
<b>CALVES, 400 lb. down:</b>					
Good and choice ..... 11.50@13.00	10.50@12.75	11.00@13.00	11.00@13.00	10.50@13.00	10.50@13.00
Common and medium ..... 8.50@11.50	8.50@10.50	8.50@11.00	9.90@11.00	8.00@10.50	8.00@10.50
Cull ..... 7.50@8.50	6.50@8.50	7.00@8.50	7.00@9.00	6.00@8.00	6.00@8.00

### Slaughter Lambs and Sheep:

#### SPRING LAMBS:

Good and choice*.....	14.25@15.15	14.00@14.50	14.00@14.50	13.50@14.85	.....
Medium and good*.....	12.75@14.00	12.00@13.75	11.50@13.75	12.25@13.25	.....

#### LAMBS (Shorn):\$

Good and choice*.....	13.00@13.75	12.25@13.25	12.50@13.25	11.50@12.50	12.50@13.25
Medium and good*.....	11.50@12.75	11.00@12.00	11.25@12.25	9.50@11.25	11.00@12.25
Common ..... 9.00@10.25	.....	.....	.....	9.50@10.75	.....

#### EWES (Shorn):\$

Good and choice.....	5.50@6.50	5.25@6.25	5.00@6.00	4.75@6.00	4.75@6.00
Common and medium.....	4.00@5.50	3.50@5.25	3.25@4.75	3.50@4.75	3.25@4.75

\*Quotations based on animals of current seasonal market weights and wool growth. \*Quotations on slaughter lambs of good and choice and of medium and good grades, as combined, represent lots averaging within the top half of the good and the top half of the medium grades respectively. \$Quotations on shorn stock based on animals with No. 1 and No. 2 pelts.

## PACIFIC COAST LIVESTOCK

Receipts for 5 days ended May 29:

	Cattle	Calves	Hogs	Sheep
Los Angeles .....	5,676	1,544	2,114	1,971
San Francisco .....	450	65	2,500	2,200
Portland .....	1,980	465	3,500	2,100

## CHICAGO PACKER PURCHASES

Purchases of livestock in Chicago by the principal packers for the three days of the week were reported as follows: 22,167 cattle, 2,848 calves, 37,387 hogs and 3,634 sheep.



## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, May 29, 1942, as reported to The National Provisioner:

### CHICAGO

Armour and Company, 3,672 hogs; Swift & Company, 2,188 hogs; Wilson & Co., 6,767 hogs; Western Packing Co., Inc., 2,061 hogs; Agar Packing Co., 6,987 hogs; Shippers, 6,534 hogs; Others, 28,324 hogs.

Total: 30,347 cattle; 3,762 calves; 54,523 hogs; 11,856 sheep.

### KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	5,029	426	4,921	6,900
Cudahy Pkg. Co.	2,760	527	2,149	5,761
Swift & Company	3,208	552	4,397	7,806
Wilson & Co.	2,738	746	3,181	1,292
Indep. Pkg. Co.			495	
Meyer Kornblum	1,920			
Others	4,147	403	1,236	18,040
Total	19,852	2,654	16,329	39,799

### OMAHA

	Cattle and Calves	Hogs	Sheep
Armour and Company	8,014	6,325	5,604
Cudahy Pkg. Co.	5,486	4,144	6,650
Swift & Company	5,763	3,774	2,075
Wilson & Co.	2,894	3,797	850
Others		9,694	
Cattle and calves	25,476		
Hogs		27,734	
Sheep			15,179

### EAST ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,063	1,842	10,750	5,139
Swift & Company	2,002	2,529	13,660	5,065
Hunter Pkg. Co.	1,062	268	6,408	661
Hell Pkg. Co.			2,244	
Krey Pkg. Co.			5,169	
Laclede Pkg. Co.			3,053	
Sieffelt Pkg. Co.			736	
Others	2,788	112	1,583	433
Shippers	4,076	2,312	12,703	
Total	11,891	7,063	56,306	11,328

### ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift & Company	2,005	311	8,414	8,501
Armour and Company	2,459	499	8,498	4,169
Others	2,024	16	215	888
Total	6,509	796	17,057	13,558
Not including 295 cattle, 662 hogs and 557 sheep bought direct.				

### ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	4,024	54	6,595	2,298
Armour and Company	4,251		2,580	
Swift & Company	2,374	40	3,808	1,633
Others	233	22	26	
Shippers	8,828	27	5,425	64
Total	19,770	176	16,802	6,575

### OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,571	623	5,083	2,622
Wilson & Co.	2,476	792	5,086	2,945
Others	238	19	560	1
Total	5,285	1,439	11,729	5,571
Not including 370 cattle, 69 calves and 2,305 hogs bought direct.				

### WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	1,587	377	6,322	8,362
Wichita D. B. Co.				
Dunn & Ostertag	145		6,947	2,580
Fred W. Doid	187		491	
Sunflower Pkg. Co.	37		178	
Excel Pkg. Co.	411			
Others	1,897		370	136
Total	4,283	377	7,407	8,498
Not including 943 hogs and 74 cattle bought direct.				

### FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,231	817	3,237	15,627
Swift & Company	2,223	460	2,593	18,549
Blue Bonnet Pkg. Co.	244	12	702	31
City Pkg. Co.	58	15	343	10
H. Rosenthal			3	65
Total	4,756	1,244	6,880	34,282

### DENVER

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,359	155	4,054	3,855
Swift & Company	1,698	131	2,808	2,415
Cudahy Pkg. Co.	1,063	34	1,893	1,327
Others	2,130	182	1,357	1,709
Total	6,250	472	10,112	9,306

### ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,343	3,229	12,404	1,174
Dakota Pkg. Co.	1,100	101		
Kata Pkg. Co.	293	21		
Bartusch Pkg. Co.	362	24		
Cudahy Bros.	770	1,089		315
Riffin Pkg. Co.	660	66		
Swift & Company	8,983	3,228	20,676	1,809
Others	3,457	1,087		
Total	13,915	8,847	33,080	3,098

### CINCINNATI

	Cattle	Calves	Hogs	Sheep
S. W. Gall's Sons		9		282
E. Kahn's Sons	248	745	8,125	750
Lohrey Packing Co.	2		251	
H. H. Meyer Pkg. Co.	17		3,188	
J. Schlachter	69	129		53
J. & F. Schroth P. Co.			2,862	
J. F. Stegner Co.	241			
Others	1,221	701	478	211
Shippers	140	100	1,540	482
Total	1,938	2,005	16,444	1,778
Not including 1,525 cattle, 335 calves, 4,918 hogs and 880 sheep bought direct.				

### TOTAL PACKER PURCHASES

	Week ended May 29	Prev. week	Cor.
Cattle	150,275	142,641	128,327
Hogs	274,403	281,683	249,699
Sheep	160,828	167,262	132,278

## CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Agricultural Marketing Administration.)

Des Moines, Ia., June 4.—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, hog receipts decreased sharply following heavy first half week runs and late price recovery offset much of early losses.

Hogs, good to choice:

160-180 lb.	\$13.15@13.90
180-200 lb.	\$13.60@14.00
200-270 lb.	\$13.65@14.00
270-330 lb.	\$13.65@14.00
330-360 lb.	\$12.65@13.70

Sows:

300-330 lb.	\$13.40@13.75
330-360 lb.	\$13.40@13.75
400-500 lb.	\$13.20@13.55

Receipts of hogs at Corn Belt markets for the week ended June 4.

	This week	Last week
Friday, May 29	24,700	39,900
Saturday, May 30	Hol.	35,200
Sunday, June 1	43,900	53,800
Tuesday, June 2	51,100	35,700
Wednesday, June 3	42,500	36,900
Thursday, June 4	27,900	32,600

## LIVESTOCK SUPPLY SOURCES

Percentage of livestock slaughtered during April, bought at stockyards and direct, is reported by the U. S. Department of Agriculture, Agricultural Marketing Administration, as follows:

	Apr. 1942	Mar. 1942	Apr. 1941
Cattle—			
Stockyards	75.88	74.90	75.13
Other	26.12	25.10	24.87
Calves—			
Stockyards	59.15	57.40	58.49
Other	40.85	42.60	41.51
Hogs—			
Stockyards	46.43	45.87	48.92
Other	53.57	54.13	51.08
Sheep and lambs—			
Stockyards	64.80	65.27	65.51
Other	35.20	34.73	34.49

Watch "Wanted" page for Bargains.

## CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

### RECEIPTS†

	Cattle	Calves	Hogs	Sheep
Fri., May 29	892	491	7,392	2,356
Sat., May 30	Holiday			
Mon., June 1	14,701	1,736	17,962	10,937
Tues., June 2	7,960	1,237	25,792	2,858
Wed., June 3	12,447	1,270	22,056	3,919
Thurs., June 4	4,000	1,000	16,500	5,500
•Week's total	39,108	5,943	82,310	23,214
Prev. week	49,017	4,447	82,336	29,357
Year ago	38,412	4,461	78,159	14,087
Two years ago	39,897	5,751	96,703	21,699
*Including 295 cattle, 792 calves, 32,128 hogs and 16,068 sheep direct to packers.				

### SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Fri., May 29	751	28	2,269	1,315
Sat., May 30	Holiday			
Mon., June 1	4,353	50	733	108
Tues., June 2	3,080	110	168	6
Wed., June 3	3,778	57	151	
Thurs., June 4	2,000		500	500
Week's total	13,216	217	1,552	614
Prev. week	21,222	224	4,335	942
Year ago	10,820	162	4,719	256
Two years ago	12,563	497	5,230	1,428

### †JUNE AND YEAR RECEIPTS

	June 1942	1941	1942	1941
Cattle	39,108	33,015	859,251	799,950
Calves	5,243	3,559	101,480	96,124
Hogs	82,310	60,019	2,164,664	2,069,811
Sheep	23,214	9,161	1,063,044	1,019,904

†All receipts include direct.

### HOG RECEIPTS, WEIGHTS AND PRICES

	No. Rec'd	Av. Wt., lbs.	—Prices— Top	—Prices— Avg.
•Week ended May 30	80,300	263	\$14.50	\$14.30
Previous week	84,222	264	14.35	14.10
1941	64,135	252	9.65	9.35
1940	89,799	245	5.85	5.35
1939	76,817	255	6.95	6.50
1938	67,172	261	9.05	8.50
1937	54,482	248	11.75	11.10
Av. 1937-1941	70,500	232	\$8.65	\$8.15
*Receipts and average weight for week ending May 30, 1942, estimated.				

### WEEKLY AVERAGE PRICE OF LIVESTOCK

	Cattle	Hogs	Sheep	Lambs
Week ended May 30	\$13.00	\$14.30	\$6.50	\$13.70
Previous week	13.35	14.10	7.25	14.55
1941	10.90	9.35	4.00	6.50
1940	9.85	5.35	3.25	9.35
1939	9.45	6.50	3.10	9.80
1938	9.25	8.50	2.85	8.95
1937	11.50	11.10	3.75	12.00
Av. 1937-1941	\$10.00	\$8.15	\$3.40	\$9.90

### CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers, week ended Thursday, June 4:

	Week ended June 4	Prev. week
Packers' purchases	50,834	\$9,228
Shippers' purchases	4,121	3,535
Total	54,955	42,763

## RECEIPTS AT CHIEF CENTERS

Receipts for week ended May 30:

	Cattle	Hogs	Sheep
At 20 markets:			
Week ended May 30	241,000	411,000	219,000
Previous week	233,000	453,000	264,000
1941	174,000	315,000	220,000
1940	160,000	379,000	226,000
1939	150,000	327,000	215,000
At 11 markets:			
Week ended May 30			344,000
Previous week			385,000
1941			257,000
1940			330,000
1939			279,000
At 7 markets:			
Week ended May 30	186,000	296,000	151,000
Previous week	172,000	305,000	180,000
1941	154,000	213,000	117,000
1940	114,000	272,000	129,000
1939	103,000	231,000	123,000

# SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 15 centers for the week ended May 29, 1942:

	CATTLE			
	Week ended May 29	Prev. week	Cor. week, 1941	
Chicago <sup>1</sup>	30,347	28,967	20,169	
Kansas City	19,541	15,509	15,084	
Omaha <sup>2</sup>	25,368	19,782	18,284	
East St. Louis	12,618	10,498	7,746	
St. Joseph	6,736	6,511	5,164	
Sioux City	12,818	9,901	9,771	
Wichita <sup>3</sup>	4,734	4,149	3,211	
Philadelphia	2,310	2,285	1,474	
Indianapolis	2,459	2,629	1,498	
New York & Jersey City	10,742	8,947	7,490	
Oklahoma City	7,163	4,683	5,196	
Cincinnati	3,583	2,991	2,082	
Denver	5,932	5,488	4,115	
St. Paul	13,511	16,015	10,414	
Milwaukee	2,965	3,050	2,463	
Total	160,627	141,395	119,022	
*Cattle and calves.				
	HOGS			
	Week ended May 29	Prev. week	Cor. week, 1941	
Chicago	105,459	101,683	77,503	
Kansas City	62,962	50,515	34,065	
Omaha	54,748	45,694	26,023	
East St. Louis	89,408	94,238	59,090	
St. Joseph	17,547	15,557	12,411	
Sioux City	26,448	23,173	17,035	
Wichita	8,351	9,462	5,225	
Philadelphia	15,290	15,628	12,926	
Indianapolis	26,148	28,500	16,844	
New York & Jersey City	42,989	44,951	27,865	
Oklahoma City	13,034	10,865	7,752	
Cincinnati	15,310	18,100	8,222	
Denver	10,244	12,519	5,334	
St. Paul	38,038	29,493	22,068	
Milwaukee	10,921	9,816	7,176	
Total	531,598	510,251	339,306	
<sup>1</sup> Includes National Stock Yards, East St. Louis, Ill., and St. Louis, Mo.				
	SHEEP			
	Week ended May 29	Prev. week	Cor. week, 1941	
Chicago <sup>1</sup>	11,856	12,769	5,452	
Kansas City	29,513	26,595	24,850	
Omaha	31,946	33,308	13,964	
East St. Louis	17,291	10,390	10,283	
St. Joseph	13,227	18,745	10,845	
Sioux City	10,322	11,907	6,178	
Wichita	8,498	8,425	5,984	
Philadelphia	2,140	2,290	3,104	
Indianapolis	683	1,861	676	
New York & Jersey City	51,867	46,764	45,863	
Oklahoma City	5,671	5,405	5,423	
Cincinnati	2,932	1,827	1,060	
Denver	7,030	7,995	6,115	
St. Paul	3,068	3,525	2,670	
Milwaukee	891	513	1,004	
Total	195,974	192,626	142,971	
†Not including directs.				

## NEW YORK LIVESTOCK

Livestock prices at Jersey City, June 1, 1942, as reported by the Agricultural Marketing Administration were:

CATTLE:				
Steers	.....	unquoted		
Cows, medium	.....	\$ 9.75@10.50		
Cows, cutter and common	.....	8.50@ 9.75		
Cows, canners	.....	6.75@ 8.50		
Bulls, good	.....	11.50@12.00		
Bulls, medium	.....	10.50@11.50		
Bulls, cutter to common	.....	9.25@10.50		
CALVES:				
Vealers, good to choice	.....	\$15.25@16.75		
Vealers, common and medium	.....	11.00@15.25		
HOGS:				
Hogs, good and choice, 180 to 200 lb.	.....	\$14.65		
LAMBS:				
Lambs	.....	unquoted		
Receipts of salable livestock at Jersey City market for week ended May 30, 1942:				
	Cattle	Calves	Hogs	Sheep
Salable receipts	1,246	1,132	244	607
Total, with directs	7,473	13,708	22,697	44,178
Previous week:				
Salable receipts	1,186	1,068	389	257
Total, with directs	7,623	12,662	22,247	39,364
<sup>1</sup> Including hogs at 31st street.				

Watch the Classified Advertisements page for good men.

# MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Agricultural Marketing Administration.)

		WESTERN DRESSED MEATS			
		NEW YORK	PHILA.	BOSTON	
STEERS, carcass	Week ending May 30, 1942	8,223	2,832	2,415	
	Week previous	8,066	2,114	1,896	
	Same week year ago	9,280	2,808	2,529	
COWS, carcass	Week ending May 30, 1942	344	1,028	1,890	
	Week previous	339	940	1,784	
	Same week year ago	672	653	1,734	
BULLS, carcass	Week ending May 30, 1942	532	988	105	
	Week previous	538	1,118	111	
	Same week year ago	462	823	109	
VEAL, carcass	Week ending May 30, 1942	10,901	1,157	799	
	Week previous	10,705	1,269	746	
	Same week year ago	15,509	1,042	522	
LAMB, carcass	Week ending May 30, 1942	34,400	14,956	19,507	
	Week previous	41,525	14,378	16,870	
	Same week year ago	36,926	14,481	16,083	
MUTTON, carcass	Week ending May 30, 1942	2,810	280	1,808	
	Week previous	1,251	44	556	
	Same week year ago	905	1,191	1,159	
PORK CUTS, lbs.	Week ending May 30, 1942	1,359,227	268,959	184,454	
	Week previous	1,513,382	259,967	233,435	
	Same week year ago	2,470,224	341,153	268,488	
BEEF CUTS, lbs.	Week ending May 30, 1942	191,176	.....	.....	
	Week previous	173,706	.....	.....	
	Same week year ago	311,570	.....	.....	
		LOCAL SLAUGHTERS			
CATTLE, head	Week ending May 30, 1942	10,742	2,310	.....	
	Week previous	8,947	2,285	.....	
	Same week year ago	7,490	1,474	.....	
CALVES, head	Week ending May 30, 1942	14,419	2,857	.....	
	Week previous	13,473	2,998	.....	
	Same week year ago	14,820	2,505	.....	
HOGS, head	Week ending May 30, 1942	39,767	15,293	.....	
	Week previous	44,736	15,623	.....	
	Same week year ago	27,865	12,928	.....	
SHEEP, head	Week ending May 30, 1942	51,657	2,149	.....	
	Week previous	46,544	2,290	.....	
	Same week year ago	45,863	3,104	.....	

Country dressed product at New York totaled 3,551 veal, no hogs and 59 lambs. Previous week 3,876 veal, 3 hogs and 14 lambs in addition to that shown above.

## WEEKLY INSPECTED KILL

With more liberal marketings of hogs at major centers last week, federal inspected slaughter at 27 centers for the week ended May 29 was at the highest level since late in January. The kill at 816,428 head compared with 753,077 a week earlier and was 35 per cent greater than slaughter of the same week a year ago. Both cattle and sheep slaughter showed some increase compared with a week earlier.

	Cattle	Calves	Hogs	Sheep
New York area <sup>1</sup>	10,742	14,492	42,989	51,657
Phila. & Balt.	3,700	1,843	27,273	1,697
Ohio-Indiana group <sup>2</sup>	8,934	5,206	65,065	6,030
Chicago <sup>3</sup>	35,863	6,099	105,459	59,862
St. Louis area <sup>4</sup>	12,618	9,401	89,046	17,291
Kansas City	19,541	5,837	62,662	29,513
Southwest group <sup>5</sup>	22,366	4,869	53,154	57,268
Omaha	25,368	535	54,748	31,946
Sioux City	12,518	117	26,448	10,322
St. Paul-Wis. group <sup>6</sup>	24,455	23,387	105,933	11,448
Interior Iowa & So. Minn. <sup>7</sup>	18,773	6,581	183,651	31,016
Grand total	195,187	78,364	816,428	299,050
Grand total	163,744	76,814	753,077	288,042
prev. week	129,829	71,524	524,862	214,396

<sup>1</sup>Includes New York City, Newark, and Jersey City. <sup>2</sup>Includes Cincinnati and Cleveland, Ohio, and Indianapolis, Ind. <sup>3</sup>Includes Elburn, Ill. <sup>4</sup>Includes St. Louis National Stockyards and East St. Louis, Ill., and St. Louis, Mo. <sup>5</sup>Includes So. St. Joseph, Wichita, Oklahoma City, and Ft. Worth. <sup>6</sup>Includes St. Paul, So. St. Paul and Newport, Minn., and Madison and Milwaukee, Wis. <sup>7</sup>Includes Albert Lea and Austin, Minn., and Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, and Waterloo, Iowa.

Packing plants included in the above tabulation slaughtered during the calendar year 1941 approximately 74% of the cattle, 71% of the calves, 73% of the hogs, and 80% of the sheep and lambs that were slaughtered under Federal inspection during that year.

## CANADIAN LIVESTOCK PRICES

		Week ended May 28	Last week	Same week 1941
GOOD STEERS				
Toronto	.....	\$11.69	\$11.25	\$ 8.70
Montreal	.....	11.70	11.60	9.15
Winnipeg	.....	11.50	10.53	8.20
Calgary	.....	10.75	10.50	7.80
Edmonton	.....	10.50	10.00	7.95
Prince Albert	.....	10.65	10.00	7.65
Moose Jaw	.....	9.75	9.50	7.50
Saskatoon	.....	10.15	9.50	7.80
Regina	.....	10.50	10.35	7.50
VEAL CALVES				
Toronto	.....	\$14.50	\$14.35	\$10.96
Montreal	.....	13.50	12.75	10.60
Winnipeg	.....	11.80	11.76	9.91
Calgary	.....	11.50	11.50	9.75
Edmonton	.....	11.25	11.25	8.75
Prince Albert	.....	11.00	11.25	8.25
Moose Jaw	.....	.....	11.00	8.00
Saskatoon	.....	11.00	11.00	8.40
Regina	.....	11.60	11.50	9.25
HOG CARCASSES B1 <sup>1</sup>				
Toronto	.....	\$15.33	\$15.25	\$12.41
Montreal	.....	15.55	15.46	12.95
Winnipeg	.....	14.05	14.05	11.88
Calgary	.....	13.85	13.75	11.05
Edmonton	.....	13.80	13.80	10.95
Prince Albert	.....	13.80	13.80	10.85
Moose Jaw	.....	13.75	13.75	11.03
Saskatoon	.....	13.75	13.75	11.00
Regina	.....	13.75	13.75	11.10
Vancouver	.....	14.75	14.75	11.95
<sup>1</sup> Official Canadian hog grades are now on carcass basis, quotations from B1 grades; Grade A, \$1.00 premium.				
GOOD LAMBS				
Toronto	.....	\$14.00	\$13.50	\$12.30
Montreal	.....	7.75	7.50	7.60
Winnipeg	.....	14.00	11.50	12.00
Calgary	.....	11.60	.....	9.00
Edmonton	.....	12.00	11.50	10.60
Prince Albert	.....	11.00	.....	10.50
Saskatoon	.....	13.00	10.50	.....
Regina	.....	10.40	10.50	12.50
Vancouver	.....	.....	11.50	.....

# CLASSIFIED ADVERTISEMENTS

Advertisements on this page, 10c per word per insertion, minimum charge \$2.00. Positions wanted special rate 7c per word, minimum charge \$1.40. Count address or box number as four words. Headline 70c extra. 70c per line for listings.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER

## Positions Wanted

**SAUSAGE FOREMAN.** 49, produces quality and standard sausage, loaves and specialties. Qualified to absorb full responsibility—able to superintend a small plant—now available—excellent references. W-910, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

**BEEF MAN**—18 years' complete beef department experience. Married, draft exempt, sober. Excellent references—available now. Anything in beef line considered. Mid-west preferred. W-911, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

**A-1 SAUSAGE MAKER** wants position either south or midwest. Can handle help and produce any grade product. Would buy interest. W-903, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

**SUPERVISOR:** 15 years' experience in beef boning, curing and smoking. Practical purchasing and cost accounting experience. Age 35, family man. W-906, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

**SAUSAGE MAKER** wants position. Practical experience on high grade sausage, boiled-hams and specialties of all kinds. Shows results. W-912, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

## Business Opportunities

**FOR SALE:** Fully equipped well constructed modern B.A.I. inspected packing plant, located 75 miles from New York and 50 miles from Philadelphia. Purchaser can start operations in 24 hours manufacturing a variety of meat or pork products. Offered for \$50,000, half cash. Cannot be duplicated for several times this amount. Write MANAGER, 626 Federal Trust Bldg., Newark, N. J.

## Men Wanted

**WANTED:** Broker with offices in California or entire West Coast. Must be well acquainted with meat packers and confectionery trade and able to sell printed Cellophane, Glassine, and Greaseproof Parchment wrappings produced by well-established producers located Middle West. W-905, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

**WANTED:** General Superintendent. Medium size plant in Pittsburgh, Pennsylvania, district to assume complete charge of all plant control. Answer W-907, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

**WANTED:** Assistant to General Manager in medium size packing plant. Must have practical knowledge of costs and livestock. W-914, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

**WANTED:** Inedible tank foreman—One who will work and knows how to do dry rendering and make pressed cracklings. Good salary. Beef butchers wanted for siding, splitting, heading, etc. Also experienced beef and hog casing men and beef boners are needed. Good pay. Modern and up-to-date packinghouse in northeastern Ohio. Write all details. W-913, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

**WANTED:** Salesman calling on meat packers and sausage makers to sell one of the finest wheat binders. Good commission and bonus. Excellent opportunity for good man. Write fully your qualifications. W-914, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

## Equipment for Sale

**FACTORY** rebuilt sausage machinery—silent cutters, mixers, grinders, air stuffers, kettles, smokehouses. Packer's and Butcher's supplies. THE STANDARD CASING COMPANY 121 Spring St., New York, N. Y. Walker 5-5614

## Equipment for Sale

**GOOD EQUIPMENT SUCH AS THIS IS SCARCE:** ANDERSON RE OIL EXPPELLER; 4—Anderson No. 1 Oil Expellers; 2—4x8 and 4x9 Lard Rolls; Dopp Kettles, all sizes, with and without agitators; Meat Mixers, Grinders, Silent Cutters; Vert. and Horiz. Tankage Dryers; Refrigeration Equipment and Power Plant Equipment; aluminum kettles; HPM 250 33-ton Hydraulic Press. Inspect our stock at 335 Doremus Ave., Newark, N. J. Send us your inquiries. WE BUY FROM A SINGLE ITEM TO A COMPLETE PLANT. Consolidated Products Co., Inc., 14-19 Park Row, New York City.

## Used Machinery For Sale

1-3 TON Vilter Ice Machine—5 H.P. Also 1,000 ft. galvanized coils with expansion valve. This machinery was purchased new and used six months only in a sausage factory. Write for further details to Quality Caking Co., Inc., 632 Gates Ave., Brooklyn, N. Y.

## Equipment Wanted

**WANTED TO BUY:** Melters, Pan Dryers, Morrison Cookers, Rendering Tanks, Hydraulic Press, Packinghouse Hoist, Stuffer, Colls, 25 to 50 H.P. Steam Boiler, 15 to 30 H.P. AC Motor, 6x6 ammonia compressor; Cracklings, pork, beef and horse—car or truck lots. HILL PACKING COMPANY, Topeka, Kansas.

**There's a Ready Market Now for Used Equipment**

**THE CUDAHY PACKING CO.**  
PRODUCERS, IMPORTERS AND EXPORTERS OF  
**Sausage Casings**  
221 NORTH LA SALLE STREET CHICAGO, U. S. A.

**GET THE BEST ALWAYS ASK FOR THE "ORIGINAL"**  
**"SELTZER BRAND"**  
**LEBANON BOLOGNA**  
MFR'D BY  
**PALMYRA BOLOGNA CO., INC.**  
PALMYRA, PENNA.

**CLEAN TASTY WHOLESOME**

**DOLE**  
VACUUM PLATE  
**COOLING & FREEZING UNITS**  
CHICAGO

**Vogt's** Liberty Bell Brand  
Hams—Bacon—Sausages—Lard—Scrapple  
F. G. VOGT & SONS, INC.—PHILADELPHIA, PA.

**Partridge**  
**PORK PRODUCTS—SINCE 1876**  
**The H. H. MEYER PACKING CO.**  
Cincinnati, Ohio

**Wilmington Provision Company**  
**TOWER BRAND MEATS**  
**Slaughterers of Cattle, Hogs, Lambs and Calves**  
U. S. GOVERNMENT INSPECTION  
**WILMINGTON DELAWARE**

**DRY SKIM MILK**  
Packers everywhere recognize its value in sausage and loaves. Better absorption, flavor, color, slicing.  
Wire or write for prices—cars or less.  
**SIMMONS DAIRY PRODUCTS LTD.**  
5 W. FRONT ST., CINCINNATI, OHIO.

**HAVE YOU ORDERED**  
**The MULTIPLE BINDER**  
FOR YOUR 1942 COPIES OF  
**THE NATIONAL PROVISIONER**  
A complete volume of 26 issues can be easily kept for future reference in this binder.



**BEEF • PORK • VEAL • LAMB  
HAMS • BACON • SAUSAGE  
LARD • CANNED MEATS • Sheep, hog and beef casings**



*Inquiries welcomed at all times*

**JOHN MORRELL & CO.**

General Offices: Ottumwa, Iowa

Packing plants: Ottumwa, Iowa; Sioux Falls, S. D.; Topeka, Kansas



*The Original Philadelphia Scrapple  
by*

**John J. Felin & Co., Inc.**

Pork Packers

*"Glorified"*

**HAMS • BACON • LARD • DELICATESSEN**

4142-60 Germantown Ave., Philadelphia, Pa.

New York Office: 408 West 14th St.

**KINGAN'S RELIABLE**

HAMS • BACON • LARD • SAUSAGE  
CANNED MEATS • OLEOMARGARINE  
CHEESE • BUTTER • EGGS • POULTRY

*A full line of Fresh Pork • Beef • Veal  
Mutton and Cured Pork Cuts*

Hides • Digester Tankage

**KINGAN & CO.**

PORK AND BEEF PACKERS

Main Plant, Indianapolis

Established 1845

**Superior Packing Co.**

Price Quality Service

Chicago



St. Paul

**DRESSED BEEF  
BONELESS BEEF and VEAL**

Carlots

Barrel Lots

*Rath's*

*from the Land O'Corn*

**BLACK HAWK HAMS AND BACON**

**PORK - BEEF - VEAL - LAMB**

*Straight and Mixed Cars of Packing House Products*

**THE RATH PACKING CO.**

**WATERLOO, IOWA**

**THE E. KAHN'S SONS CO.**

CINCINNATI, O.

**"AMERICAN BEAUTY"  
HAMS AND BACON**

**Straight and Mixed Cars of Beef,  
Veal, Lamb and Provisions**

*Represented by*

NEW YORK PHILADELPHIA WASHINGTON BOSTON  
J. W. Laughlin Earl McAdams Clayton P. Lee P. G. Gray Co.  
Harry A. Meehan 38 N. Delaware Av. 1108 F. St. S. W. 148 State St.  
441 W. 13th St.

**THE  
CASING HOUSE  
BERTH. LEVIE & Co., INC.**

ESTABLISHED 1882

NEW YORK  
BUENOS AIRES

CHICAGO  
AUSTRALIA

LONDON  
WELLINGTON

# ADVERTISERS in this Issue of The National Provisioner



American Blower Corp.....9	Kahn's, E., Sons Co.....53	Superior Packing Co.....53
American Meat Institute.....10	Kennett-Murray & Co.....48	Svensen, S. Sami.....47
Andrews Hotel.....46	Kingan & Company.....53	Swift & Co.....Fourth Cover
Armour and Company.....12		
Callahan, A. P. & Co.....41	Levi, Berth. & Co., Inc.....53	Transparent Package Co.....First Cover
Cincinnati Butchers' Supply Co.....33	Marley Co., The.....43	U. S. Slicing Machine Co.....25
Cincinnati Cotton Products Co.....38	Mayer, H. J., & Sons Co.....33	Vogt, F. G. Sons, Inc.....52
Cleveland Cotton Products Co.....30	McMurray, L. H.....48	West Carrollton Parchment Co.....32
Corn Products Sales Co.....39	Meat Industry Suppliers.....43	Westinghouse Electric & Mfg. Co. (Industrial-Industry).....22-23
Cudahy Packing Co.....52	Meyer, H. H. Packing Co.....52	Wilmington Provision Co.....52
	Mitts & Merrill.....31	Worcester Salt Co.....5
	Morrell, John & Co.....53	
Dexter Folder Co.....27	Natural Casing Institute.....7	
Diamond Iron Works, Inc.....44	Niagara Blower Co.....38	
Dole Refrigerating Corp.....52		
Du Pont De Nemours, E. I. & Co., Inc.....8		
Fearn Laboratories, Inc.....18	Pacific Lumber Co.....31	
Felin, John J. & Co., Inc.....53	Palmyra Bologna Co., Inc.....52	
Frederick Iron & Steel Co.....38	Paterson Parchment Paper Co.....28-29	
	Peters Machinery Co.....31	
General Electric Co. (Tri-clad motors).....3	Rath Packing Company.....53	
Griffith Laboratories, The.....Third Cover	Rhineland Paper Co.....21	
Ham Boiler Corp.....46	Sayer & Co., Inc.....47	
Hanache, Jean E.....44	Service Caster & Truck Co.....33	
Harmel, Geo. A., & Co.....54	Simmons Dairy Products, Ltd.....52	
Hunter Packing Co.....54	Smith's Sons Co., John E.....Second Cover	
Hygrade Food Products Corporation.....54	Solvay Sales Corp.....30	
	Specialty Mfrs. Sales Co.....35	
Ingersoll Steel & Disc Division.....11	Stange Co., Wm. J.....6	
	Stedman's Foundry & Machine Wks.....46	
Jackle, Frank R.....48	Stevenson Cold Storage Door Co.....31	
Jamison Cold Storage Door Co.....31		

While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index

The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

## HONEY BRAND

Hams - Bacon  
Dried Beef



## HYGRADE'S

West Virginia Style  
Cured Ham  
Ready to Serve

## HYGRADE'S

Frankfurters in  
Natural Casings

## HYGRADE'S

Beef - Veal  
Lamb - Pork

**CONSULT US BEFORE  
YOU BUY OR  
SELL**

**Domestic and Foreign  
Connections**

**Invited!**

## HYGRADE FOOD PRODUCTS CORP.

30 Church Street, New York, N. Y.



**Main Office and Packing Plant  
Austin, Minnesota**

## HUNTER PACKING COMPANY

**East St. Louis, Illinois**

**BEEF • VEAL • PORK • LAMB**

**HUNTERIZED SMOKED AND CANNED HAM**

**New York Office, 408 West 14th St., Paul Davis, Mgr.**

**William G. Joyce  
Boston, Mass.**

**F. C. Rogers Co.  
Philadelphia, Pa.**



**A. L. Thomas  
Washington, D. C.**

**Local &  
Western Shippers  
Pittsburgh, Pa.**

MEN

MEAT

GUNS

PLANES

SHIPS

} will win the war!

We of the Packing industry have the responsibility of Delivering Meat—fresh, frozen, cured, smoked and CANNED.

Meats in cans are becoming daily more important; and more packers are being called upon to make the products for cans—either as direct or sub-contractors.

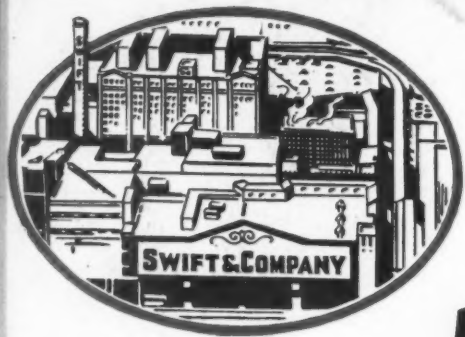
The Griffith Laboratories have been of service to many Packers of Government Canned Meats, and we offer to all those who are planning to enter this field working formulas for all products, and helpful advice.

## The Griffith Laboratories

1415 West 37th Street • Chicago, Illinois

37 Empire Street, Newark, N. J. • Toronto, Canada





**ALWAYS THE SAME  
DEPENDABLE HIGH QUALITY**



**S**wift's SUPERCLEAR GELATIN

remains the logical gelatin to use in jellied meats because:

*It continues to be of the highest quality*

*It is still being made exclusively from the finest raw materials*

*It is still proving to be the most economical product to use*

*It is still the industry's favored gelatin  
for jellied meat use*

**SWIFT'S** *Superclear* **GELATIN**  
A SUPERIOR JELLIED MEAT GELATIN  
SWIFT & COMPANY  
Gelatin Division  
Chicago, Ill.

LE  
TY

Le

ATIN

IN

P

NAT